EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS

NEW YORK

6
JUNE 2008
vol. 014
FREE

JAPANESE CINEMA

Made in Japan:
From Classic Films to New Releases

WWW.CHOPSTICKSNY.COM

787
We Fly 1st

You will be delighted by the delicious food in Japan. Even on the way there. ANA's Economy Class menu has been created to please the eye as well as the palate. With fresh ingredients and a variety of choices we offer a tempting inflight dining experience. If you are a sake lover don't forget to try ANA's exclusive junmai saké.

ANA

A STAR ALLIANCE MEMBER

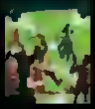
www.fly-ana.com *Food service and menu are subject to change without notice. The photos are for illustrative purposes only.

CHOPSTICKS
[JUNE 2008, Vol. 014]

CONTENTS

President / Publisher Hitoshi Onishi
Director Tomoko Omori
Editor-in-Chief Noriko Komura
Writers Nori Akashi, Kia Chefeen, Nobi Nakanishi, Maya Robinson, Stacy Smith, Kate Williamson
Art Director Etsuko Hattori
Assistant to the Publisher Yukiko Ito
Executive Producer Tetsuo Shintani

Cover Satoshi Ohtera
www.ohteramac.com
kepeach@mac.com



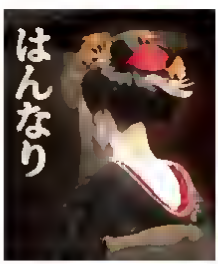
Published by Trend Pot, Inc.
30 W 26th St., 10th Fl., New York, NY 10010-2811
TEL: 212-431-9970 / FAX: 212-431-9980
www.chopsticksny.com
For Advertising Info TEL: 212-431-9970 (ex.130)
E-mail: asales@chopsticksny.com
©2007 by Trend Pot, Inc. All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot, Inc. is not responsible for any damage due to the contents made available through CHOPSTICKS NY.

Presented by The No.1 Japanese Free Paper in NY **NY Japion**

ON THE COVER

2 **PEOPLE** **Miyuki Sohara**

"*Hannari –Geisha Modern*" might be the first documentary which really penetrates the mysterious world of geisha and depicts its beauty. The director, *Miyuki Sohara* explains how sincerely and passionately she feels about geisha culture.



© Sakura Production USA
Photo by Yuto Hirakakuchi

4 **WHAT'S NEW?**

MUSIC **Japanese Legendary Diva, *Hibari Misora*, Goes on iTunes**
BOOK **The Pacific War as Seen Through Humanistic Eyes**
BEAUTY **Enjoy a Natural-Looking Hairstyle with "Digital Perm"**
FROM JAPAN **Running on the Beach in Slip-Ons: The Five-Finger Sandal**

6 **DOWN IN TOKYO** **PASMO** Easing the Congestion and Delays -- Tokyo's E-Money System

FEATURES

7 **JAPANESE CINEMA**

This summer, New York City observes an influx of Japanese movies, from classics to new releases. Check out film series, film festivals as well as newest releases and immerse yourself in the magic of Japanese cinema.

54 **TRAVEL**

GIFU – THE TREASURE OF TRADITIONAL CULTURE OF JAPAN

FOOD / DRINK / GROCERY

14 Restaurant Review
16 Japanese Chef's Home Style Cooking
17 Restaurant Guide
30 Grocery & Sake Guide
34 Buying Japan
36 Sake Column

LIFESTYLE

44 Focus Shop / Lifestyle
45 Ask the Beauty Guru
46 Beauty / Health / School / Shop Guide
51 Japanese Lesson
52 Japanese Book Ranking

EVENT / ENTERTAINMENT / LEISURE

60 Entertainment Film
61 Exhibition
62 Performance
62 Lecture / Forum / Film / Festival / Events
63 Happenings

I WANTED TO COMPLETE THIS DOCUMENTARY IN ORDER TO CLEAR UP MISUNDERSTANDINGS ABOUT THE GEISHA COMMUNITY — MIYUKI SOHARA

MIYUKI SOHARA *Based in Los Angeles and Japan, she has 13 years of experience as a TV announcer and a radio DJ in Japan and the US. Following a stint at Dentsu Tec, Inc. a major production company in Japan, Miyuki produced, coordinated and consulted on many events and plays as well as both short and feature length films. Miyuki studied classical ballet from a very young age and mastered many other dance disciplines from ballroom dancing, in which she has won national level competitions, to traditional Japanese dance.*

"Hannari –Geisha Modern" might be the first documentary which really penetrates the mysterious world of geisha and depicts its beauty. The director, Miyuki Sohara, hides a strong will behind her graceful attitude. Before the screening of the documentary at the United Nations, she shared how sincerely and passionately she feels about geisha culture.

What motivated you to make this documentary?

I am a Los Angeles based actress and I've often been cast as geisha. For playing a geisha part, I felt I had to know more about it and I did research on how they live and how they behave through many films and documentaries. However, every time I saw them I felt that there was something wrong with the depiction of geisha. Meanwhile I studied Japanese dancing but I was aware that it was also slightly different from the dances of geisha. This made me wonder who geisha are and what their world are like, and I decided to go to Kyoto and explore their ways of living from the inside. In fact, I think almost 99% of Japanese have never been to ochaya (places geisha and maiko perform for private parties).

That might be true. I've never seen them, to be honest. But how did your curiosity about the geisha community turn into the making of a film?

First of all, I read a story about a geisha called Oyuki who married a nephew of J.P. Morgan 100 years ago. It really opened my eyes to Inoue-ryu geisha dance, which is the predominant style in Gion, where Oyuki lived. I was motivated to learn the dance. You might not be aware of this, but it's extremely difficult for people outside the geisha community to take even one dance lesson. Luckily, I found some people who

had connections to the school, and I contacted them to explain my passion. Finally they understood my pure intentions and allowed me to take lessons. Then, I was able to be exposed to the real geisha world. Taking dancing lessons with them and watching their performances, I was amazed by their sophisticated beauty and sincere attitude toward geisha dancing as an art form, and it reassured me that this is an art that Japanese women should be proud of. I would say this was the turning point that made me decide to make a film about the real geisha world, which has more than 360 years of history.

The documentary shows the extensive world of geisha communities. For example, you brought your camera into kimooo and obi-makers in Kyoto.

The geisha communities cannot exist without beautiful wardrobes and accessories made by artisans. I believe it's important to show how the artisans work because they are a part of geisha community. At the same time, I wanted to raise the issue of what the artisans are currently confronting. They are all aging but can find only a few successors. There is little demand for their products, so it's really hard for them to protect the artisanry and hand it down to the future. I do wish it would last for generations.

As an actress-turned-director, was it difficult to direct a documeotary film?

Since I once worked in a TV station before I became an actress, I was familiar with making TV programs. Writing, shooting, editing — I had experienced all of this so I did not have to strain myself. As opposed to saying, "I am the film director!" it was more natural to say, "I am a coordinator." Thankfully, there were many professionals in Hollywood who understood and agreed with my intention to show traditional Japanese culture CORRECTLY to the world. This film could never have been completed without their help. I find it interesting that many of my crew are female and they are actually my friends from "Mom's Circle."

So, you are a mom/actress/director!

Yes. I delivered two babies while making this film from research period to completion.

How long did it take?

About five years.

What was the hardest part?

I would say pre-production. Negotiating to bring a camera to Hanamachi in Kyoto is extremely tough. As I mentioned before, it is very hard to get permission just to take a dance lesson there, so to get permission to shoot is even more difficult. I flew from Los Angeles to Kyoto many times to explain my true intentions and allow me to earn their trust. Aside from that, getting funded required a lot of effort. I almost gave up, to tell you the truth. But when an article that came out in the Los Angeles Times infuriated me, my sense of justice was ingnited. It wrote that the Miyako Odori dance was used to celebrate the Nanking Massacre which is not true. So this encouraged me to complete this documentary and clear up the misunderstanding, even if I had to pay out of my pocket.

How is the audience reception?

It's well received. The tickets are sold out most of the time. It is ironic that many producers who rejected my proposal said, "This project would not attract many audiences. Nobody wants to see a documentary about such a traditional thing." But it turned out that many people want to learn about this kind of traditional world.

By the way, this Chopsticks New York issue's theme is "Japanese Cinema". What is your favorite Japanese film?

Hmm. I was a big fan of Momoe Yamaguchi. I remember watching a series of Momoe-chan movies when I was in kindergarten. I was precocious. [laughs]

Like *Shiosai* (Sound of Waves)?

Yes, yes. Like *Izu no Odorika* (The Dancing Girl of Izu) or I don't remember the title, but something about Noh dance. Since I practiced ballet dancing when I was a child, I loved to watch movies related to dance. It's not a Japanese film, but the movie *Autumn Story*, which is about life of a ballet dancer, moved me. Oh, I think I should mention that I did love *Grease 2* and watched it again and again. The actor who played the protagonist in the movie, Maxwell Caulfield, did the narration for *Hannari*.

Your dream came true theo.

Indeed. [Laughs]

——Interview by *Nanka Komura*

Terminology

Hannari An adjective meaning elegant or graceful
Geisha This word consists of two characters "*gei*" and "*sha*" meaning "art" and "person" respectively. In a broad sense, "*geisha*" refers to a person who has superlative performance skills. But the word geisha is often used to refer to women who acquire specific types of traditional performing arts skills.
Geiko Another way of saying geisha. In Kyoto this is more commonly used then geisha.
Maiko An apprentice geisha (literal translation is "dancing girl")
Hanamachi *Geisha* district in Kyoto which has *okiya* and theaters.
Miyako Odori Original dance performed by *geiko* in Gion, Kyoto. It started in 1872 to support prosperity of the city of Kyoto and in only performed during the month of April each year.

HANNARI – GEISHA MODERN (2006)

Documentary depicting the lives of 21-century geisha from the inside. Footage of dancing lessons and learning geisha manners intertwines with interviews of maiko, active geisha and retired geisha. It culminates in the gorgeous performance of Miyako Odori. The documentary also deals with the people who support the geisha business such as teachers at prestigious dancing Schools and artisans making kimono, obi and accessories. It is the most comprehensive and informative film about geisha in modern times.

Producer/Director/Writer *Miyuki Sohara*
Producer/Writer *Kentaro Kajino*
Co-Producers. *Matt Temple, Takako Ishikawa, Muzuho Osawa*
www.hannari.info

© Sakura Production USA
Photo by Yuto Hirakakiuchi

Music

Japanese Legendary Diva, Hibari Misora, Goes on iTunes

Elvis Presley shines even 30 years after his death, and Edith Piaf still sinks in French's hearts. Who is the Japanese equivalent to them? That's *Hibari Misora*. She came out in the post World War II Japan as a prodigy, who can sing, dance and act, and established her fame. Since then, she had been predominant in the show biz world in Japan for almost 40 years until she died at the age of 52 in 1989. She shed a light on the Japanese people and society where hardships and optimism mingled, therefore, she is often described as "Queen of Showa era."

Celebrating the 70th anniversary of *Hibari Misora*'s birth, Columbia Music Entertainment will release her songs on iTunes on May 29th. It is the first time her songs will be on sale on the Internet. The 71 selected songs will be sold at 10,000 yen (about $100). Although they also sell pre-packaged "beginners course," which includes 11 songs, at 2,000 yen (about $20), no single song will be available for the time being.

The songs include *Tokyo Kiddo*, *Omatsuri Mambo*, *Ringo Oiwake*, *Yawara*, *Kanashii Sake*, and *Kawa no Nagare no yo ni*. Her music is known as "*enka*," which is described as sad and melancholic Japanese songs, but her repertoire crosses over genres such as jazz and dance music mostly from the United States.

Also her talent of expressing deep emotions from sadness to humor helped to produce her music widely and made it deeply accepted. For this reason, her songs became popular not only in Japan but also in foreign countries where Nikkeijin, the Japanese people who emigrated to foreign countries to get better lives lived. Since she was the person who represented the Japanese voice in those days, listening to her music is synonymous to learning the air and sentiment of the age in Japan.

In the age of downloading music, her songs sound old fashioned and not cool for the synth-music generation, but her deep charismatic voice, which coincidentally resembles Piaf, might reach someone on the other side of the world.

Book

The Pacific War as Seen Through Humanistic Eyes

Even though WWII took place over 60 years ago, many books regarding this topic are published annually. An especially notable book by the Englishman *Sir Max Hastings*, a former foreign correspondent and newspaper editor who in 2004 published the critically acclaimed **Armageddon: The Battle for Germany 1944-45**, has emerged. It is **Retribution: The Battle for Japan, 1944-45**, a companion volume to **Armageddon** that covers the horrific war against Japan. Wasted effort and lives is a theme that unites the story, a 656-page tome which truly brings to life for the reader the human cost of war.

Retribution focuses on the massive and terrible human wartime experience – how and why things were done, what it was like to do them, and what sort of men and women did them. He creates incisive portraits of the key figures – MacArthur, Mountbatten, Chiang Kai-shek, Mao, Roosevelt, Churchill and Stalin, but also interviewed the ordinary solders and sailors – American, British, Russian, Chinese and Japanese – caught in some of the war's worst campaigns. Indeed, *Hastings* suggests that a perversion of the golden rule had been in play – combatants who brutalized their enemy would be brutalized in return.

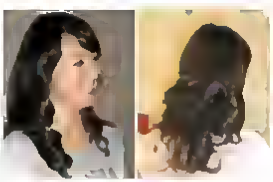
From qualities of commanders to experiences of soldiers and civilians to atomic bombings, he thematically surveys the consequences of the Japanese government's refusal to confront a defeat that was unavoidable after the American capture of the Marianas Islands in June 1944. The fire bombings that ravaged Tokyo have sometimes bestowed victim status on Japan, but *Hastings* refutes this idea without absolving the Allies from his moral scrutiny. This is just one example of how his well researched and balanced work is a fair portrayal in regard to both sides. Despite glossing over some of the more familiar parts of the conflict such as Iwo Jima and Okinawa, *Hastings* offers a succinct account of the final stage of the war against Japan.

Retribution: The Battle for Japan, 1944-45 Max Hastings. Knopf, hardcover. $35.00

Beauty

Enjoy a Natural-Looking Hairstyle with "Digital Perm"

If you adore natural-looking curls and waves but aren't good at styling your hair by yourself, there is something you should definitely try. You might not have heard the word "digital perm" before, but it is actually an extremely popular technique in Japan and South Korea. Unlike a regular perm, also known as a "cold perm," a digital perm involves heat processing to curl hair, thus giving it the alternate name of "hot perm." A digital perm makes waves appear most prominent when hair is dry and looser when hair is wet, so you can create both relaxed and curly looks very easily. You can use a curling iron to recreate the gorgeous styles of Hollywood stars, or you can also simply dry your hair to enjoy lively, natural-looking curls.



Hisako Salon Chelsea which has employed this technique for a year, keeps looking for advances in digital perms, and they have recently introduced a better one. *Yuki Akamura*, chief hairstylist of the salon, says, "It reduces processing time as much as 30-40% compared to the previous one. Also, I have found it is more gentle to hair." She points out the many benefits that digital perms offer. "The curl effect lasts longer than with the cold perm, usually about 6 months. It does not damage hair as much as a cold perm does, therefore you get a softer result. And the best benefit is that it allows you to style your hair without really trying."

Now is the season for enjoying outdoor activities—get ready to have your new curly locks streaming in the wind!

*Hisako Salon Chelsea is offering a free haircare product, Silk Therapy (see photo in page 64) to the first 10 customers who make reservations for digital perms.

Hisako Salon Chelsea
183 7th Ave. (bet. 20th & 21st Sts.) New York, NY 10011 / TEL. 212-989-2233

From JAPAN

Running on the Beach in Slip-Ons: The Five-Finger Sandal

Have you ever had your sandal slip off your foot while you were walking on the beach? Or have you had to endure uncomfortably loose flip-flops? The Japanese have found a good solution for this problem. Last summer, a major Japanese sporting goods store, Alpen, created a lot of buzz when it introduced the "Five-Finger Sandal" ("finger" is used in Japanese to mean "toe"). This summer, many marketing specialists predict great success for this product since it will now be offered in more colors and styles.

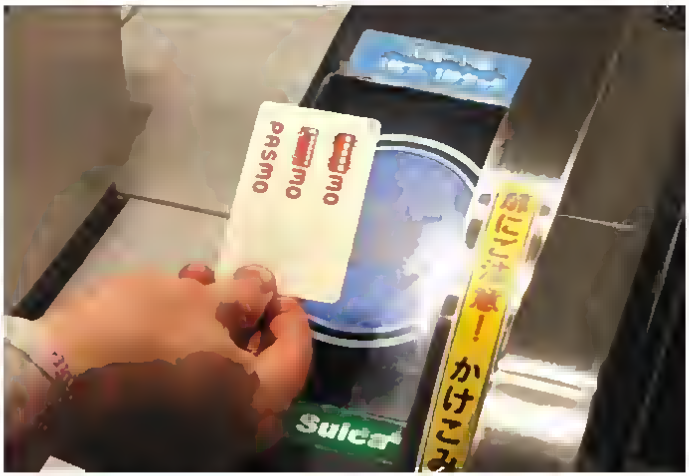
Fit, comfort, and ease are the key qualities that differentiate the Five-Finger Sandal from other types of summer footwear. It has four dog thongs that create space for each toe and allow the sandal to hold onto toes better. These shoes won't fall off your feet, even in the water. You can even wear them running with your dog!

The Five Finger Sandal has health benefits as well. Some of you may know that opening toes wide accelerates blood circulation. You can get this effect simply by wearing the Five-Finger Sandal, the four thongs create an even acupressure effect as well. Some of this summer's new models are designed to enhance this acupressure function.

Since Japanese people have long history of wearing *geta* and *zouri*, the Japanese version of sandals, they know how important it is to wear them comfortably and practically. Let's see if this new flip-flop, which never flip-flops, will become a standard on the beach.

PASMO（パスモ）

Easing the Congestions and Delays — Tokyo's E-money System



Public transportation system is endemic to almost all major cities in the world, but Tokyo takes a large step ahead with an innovative solution. Just a year ago, a very 21st-century technology was implemented to Tokyo's public transportation system for faster and smoother service. The service is a great application of the electronic money system for more than transportation service.

The system is not only a train pass, so it is named **PASMO**, a combination of "pass" and "more." A PASMO card is available for a 500 yen (about $5) deposit, and the balance added on the card is automatically deducted for trains and buses. Since the PASMO card has smart card technology (or integrated circuit card) imbedded, users just hold the card by the top of the sensor at the train station gate (the card doesn't have to be taken out of the wallet). This already makes the people flowing faster than before at the train station. Moreover, it eliminates time at the ticket machine, which would cause passengers to miss the train.

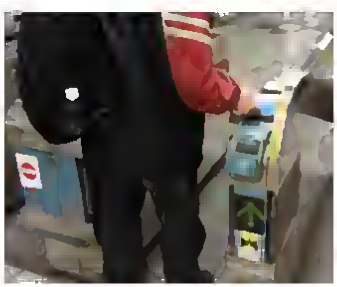
With the highly-engineered facilities and technologies, the train and bus systems take you in all the directions from central Tokyo. If you ask a direction to anybody, they would tell you to switch the train lines and sometimes between buses and trains. This is how people cruise around the city. Train connections are so common and it is taken for granted. And as Japan's accuracy and punctuality-oriented society, trains and buses run by seconds. Most Tokyoites connect buses and trains just to go to work, so even a one minute delay on one train causes missing the connection, and that is a huge disturbance in Tokyo life. PASMO solved this problem and smooth ticket scanning system is the way to go.

PASMO is a unique way that the city introduced the electronic money system in the public sector, and it is still evolving into other sectors. The service is integrated to retail businesses such as kiosks, convenience stores, cafés and soda machines with the PASMO sticker on, and the balance is deducted from your PASMO card upon your purchase. When the balance goes below a certain amount a new balance is automatically transferred to PASMO from the connected bank account that the user submits when creating an account. PASMO is the perfect electronic money system for the majority of Tokyoites who commute, use convenience stores, grocery stores or stroll around a train station shopping mall for errands. It realizes total cash free work days between home and workplace.

However, PASMO is neither the only e-money system in Tokyo nor the very first. One of the mass transit systems, Japan Railways (JR), first introduced an electronic pass card system, and other railway companies had a pre-paid card system. Tokyo's public transportation system is so complicated and multi-leveled, and the majority of commuters constantly make multiple connections within the spider-web-like transportation system. As a result, they ended up with multiple passes and prepaid cards for different train and bus lines, and there was a demand for one comprehensive ticketing system for the entire city, and that is how PASMO was invented.

Today, PASMO takes you to anywhere so smoothly that you wouldn't need cash for routine errands. People move much faster at stations, bus stops and store checkout lines, all of which seem applicable to the New York metropolitan area as well. As debit card works on a street corner, PASMO is the innovative e-money system that takes coins out of people's wallets in Tokyo.

— Reported by *Non Akashi*



Passengers just walk through the train ticket gate as holding the PASMO at the sensor on the train gate, because the sensor reads the PASMO even in the wallet. The ticketing process is faster than the train!

Japanese cinema

made in Japan: from classic films to new releases

These days, it is common that Japanese anime, manga and horror movies are used as a source of Hollywood films. But more than half a century before the Wachowski Brothers adapt Japanese manga/anime to make the big screen action film, SPEED RACER, Japanese cinema and Hollywood influenced each other.

Akira Kurosawa was a big fan of John Ford and influenced by Ford's Western films. Interestingly, Kurosawa's THE SEVEN SAMURAI was remade in Hollywood and became the big hit Western, THE MAGNIFICENT SEVEN. Another Kurosawa movie, YOJINBO became A FISTFUL OF DOLLARS; his HIDDEN FORTRESS incited George Lucas to make STAR WARS. More recent examples are; a comedy, SHALL WE DANCE?, an action film; THE MATRIX, horrors THE RING and THE GRUDGE. They are all influenced or directly remade from Japanese cinema.

This summer, New York City observes an influx of Japanese movies, from classics to new releases. Check out film series, film festivals as well as newest releases and immerse yourself in the magic of Japanese cinema.

Tatsuya Nakadai in Kihachi Okamoto's SWORD OF DOOM (1966)
© Toho Co., Ltd
*SWORD OF DOOM will be screened at Film Forum on June 25 and 26.

JAPANESE CINEMA AT LARGE

CONVERSATION WITH TWO JAPANESE CINEMA EXPERTS

With such an intense cultural background, Japan has established unique film styles and its own history. Although it is impossible to give an overview of multifacated Japanese cinema in a few pages, we will try to give you a good introduction. Here, CNY talks with two experts on Japanese cinema: Mr. Bruce Goldstein, Director / Repertory Programming of Film Forum, and Dr. Susan Napier, Professor of Japanese Studies at Tufts University.

Bruce Goldstein shares his views on NAKADAI series and Japanese Classics

This summer, the Film Forum will showcase the films of Tatsuya Nakadai, a Japanese iconic actor. Mr. Goldstein, the curator of the series, speaks about it and shares his thoughts about Japanese cinema.

What motivated you to curate the NAKADAI series?

This is a project I've been working on for several years. For me, Mr. Nakadai represents the golden age of Japanese cinema, since, in his long career, he has starred in movies by many of the great directors: Kurosawa, Kobayashi, Ichikawa, Naruse, Gosha, Teshigahara, Okamoto, and many others. So the series is both an opportunity to spotlight a great movie icon and to sample all kinds of films from this exciting period.

In the series, I've included many classic films in which Mr. Nakadai is featured – among them, five by Kurosawa (HIGH AND LOW, YOJIMBO, SANJURO, KAGEMUSHA and RAN) – as well as those that are completely unknown in this country. With the help of Japan Foundation, we are importing about ten films which are unavailable here on DVD or any other format. Among these are Ichikawa's I AM A CAT (based on the novel by Natsume Soseki), Kinoshita's IMMORTAL LOVE, Naruse's UNTAMED, Gosha's GOYOKIN, and others. The festival will culminate with a three week run of Kobayashi's epic masterpiece, THE HUMAN CONDITION, which is an event in itself.

Mr. Nakadai has more than 50-year acting career in film, TV, and theater, and he is still active. Do you find such an actor in the United States?

There are not too many actors in the West who can make this claim. Until his recent retirement, Paul Newman had a career that roughly paralleled Mr. Nakadai's. He has been a star since the early 1950s. Sean Connery has been a movie star for a little over 45 years. Mr. Nakadai's rise to stardom was meteoric. He can be glimpsed for a few seconds in THE SEVEN SAMURAI, five years later he is a bona fide star in Kobayashi's THE HUMAN CONDITION, which began filming in 1959. So he has been a true star for just about 50 years.

Most of the Japanese films you screen at Film Forum are classic or art films. What do you think of current Japanese films? Do you find anything good these days?

Since my focus is on classic films, I really don't follow the current Japanese film scene. The Japanese film of recent years that most impressed me was NOBODY KNOWS – Kore-eda is one of the most interesting directors working today – and I look forward to every new film by Miyazaki. Japanese pop culture is exploding in different directions and the Kurosawa of today may be working in an area I'm not at all familiar with – the video game industry, for example.

Would you tell us about your favorite Japanese film?

It would be impossible to name one. The obvious answer is THE SEVEN SAMURAI, which incorporates every aspect of the medium like no other movie and delivers a powerhouse entertainment as well. There's little wonder that it's often named the greatest film – Japanese or otherwise – of all time. A less obvious answer would be Ozu's I WAS BORN BUT... a silent comedy that I could watch over and over again. (I prefer it to the director's more famous TOKYO STORY). And two early Kurosawas that show his mastery of mood and character: STRAY DOG and DRUNKEN ANGEL. But there are others that I could easily name as well.

Of the films of Mr. Nakadai's that I've seen, his greatest performance is as the impoverished ronin in Kobayashi's HARA KIRI, which is a masterpiece. I love him as the punk samurai in Kurosawa's YOJIMBO and as the King Lear character in Kurosawa's RAN. What makes him interesting as actor is that he didn't allow himself to be typecast, as most film stars are. In America, a star like Gary Cooper or Humphrey Bogart played the same kinds of roles in movie after movie (with a few exceptions). But Nakadai has risked playing a wide range of parts.

Which Japanese film influenced you the most?

I'm not a filmmaker, so I'm not sure what you mean by "influenced." But the first Japanese movie I ever saw (maybe in my teens) was Mizoguchi's SISTERS OF THE GION, which was made in the 1930s. I thought it would be completely foreign to me, but I remember liking it enough to want to see other Japanese movies. So this one film got me curious enough to discover Kurosawa, Mizoguchi, Ozu and their contemporaries.

Who is your favorite Japanese filmmaker?
My favorite is the director who has sometimes been accused of being the least Japanese, in that his movies have worldwide appeal, and that of course is Akira Kurosawa. For more than four decades, he made more great movies than any other director, anywhere. My two favorite Japanese actors are Toshiro Mifune and Tatsuya Nakadai, who co-starred in several movies. You can see their extraordinary chemistry in films like YOJIMBO and SAMURAI REBELLION, which are both featured in the NAKADAI series.

Film series: NAKADAI
(June 20 – August 7)
This series celebrates Tatsuya Nakadai's career of over half a century. Films include YOJINBO, HIGH AND LOW, SWORD OF DOOM, SAMURAI REBELLION, and the series highlights Masaki Kobayashi's THE HUMAN CONDITION. Mr. Nakadai will appear in person for a Q&A following HARA KIRI on June 20 and for an extensive onstage interview on June 24. For full schedule, go to the web site.

Film Forum
209 W. Houston St., New York, NY 10014
www.filmforum.org

WHEN A WOMAN ASCENDS THE STAIRS (1960)
©Toho Co., Ltd.

Susan Napier Revealed: Japanese Pop Culture authority comes clean Regarding on Her Favorites

The author of two comprehensive books about anime and manga culture, Dr. Susan Napier keeps a close eye on J-pop culture. Here she shares her view on Japanese cinema and explains its universal appeal.

Would you tell me aboot your most favorite Japanese film?
May I give two examples of my favorite? My first is, SHICHININ NO SAMURAI (THE SEVEN SAMURAI) it's just an extraordinary film. We showed it in the longest version which is about 3 hours 45 minutes in my Japanese Film class, and they loved it! These are young Americans who are 19 or 20 and they totally understood. In fact, we all liked it so much I thought I would ask them what makes a great film, and all of the things you can think of is what THE SEVEN SAMURAI is. You have great characters, an exciting, involving plot, wonderful imagery. Just characters' faces alone, Kanbei and Kikuchiyo, the farmers, they're all very distinctive faces. And you have a very strong story with good vs. evil, but also with tragedy and pognance. At the end, yes they win but 4 of the samurai are killed. It also has a greater, epic scope. It's about modernization because all the samurai are killed by guns, none of them die by the sword, so it's really the end of a certain era. There's also humor, Kikuchiyo, the Mifune (Toshiro Mifune) character is very funny. And there's romance, and they're handsome men, cool men. It's so great. So that's my first favorite.

What is the other one?
The other one is a lot different, and it's much more recent. Kitano Takeshi's HANABI. It is violent in some ways, but is again very controlled violence and very beautifully worked into the plot. It's not really gratuitous. There're so many interesting characters and the relationship between the characters is so beautifully done. It's about this former policeman whose partner is shot and loses his legs, and at the same time his wife is dying so he quits the police force and he actually robs a bank. So you see this man who is very violent but also cares about his wife, cares about his partner. It's a very complex story and in a way compared to THE SEVEN SAMURAI it's not about outright good and evil but more about the good and evil inside a human being, how nuanced and ambiguous that can be. I didn't think such a gangster film could be so psychologically deep, it's just extraordinary.

THE SEVEN SAMURAI and HANABI are very different in terms of the pacing. In THE SEVEN SAMURAI everything is fast pace, but in HANABI is slow. But American students still accept both?
In a number of films we saw they mentioned the slowness and also "awkwardness," which is an interesting thing to say. There are moments when you feel uncomfortable watching it. That's true of HANABI and another Kurosawa film that we saw, IKIRU. There

Japanese Filmmakers Earning International Fame

[Auteur in Classics]
MIZOGUCHI, KENJI (1898-1956): His films often dig into female psychology by using Japanese stones. Awarded three times in Venice Film Festival, he largely influenced on Jean Luc Goddard.

OZU, YASUJIRO (1903-1963): Always dealing with everyday life in Japan in his age, he created a highly stylized filmmaking technique. Wim Wenders and Hsiao-hsien Hou paid homage to Ozu.

NARUSE, MIKIO (1905-1969): Depicting women's lives in more modern ways than Mizoguchi, Naruse is described as the Japanese Douglas Sirk.

KUROSAWA, AKIRA (1910-1998): The most famous Japanese filmmaker of all time. The films he directed are a little over 30, but most of them are internationally acclaimed. Awards include RASHOMON and THE SEVEN SAMURAI at Venice Film Festival, KAGEMUSHA at Cannes Film Festival.

Kurosawa's HIGH AND LOW will be shown in NAKADAI series in Film Forum on June 29 and 30.
HIGH AND LOW (1963). © Toho Co., Ltd.

are very uncomfortable moments where the camera zooms in on the protagonist Watanabe's face and it holds the shot for a long time. The same with HANABI, very slow, very long shot, and you can feel yourself getting uncomfortable but they found that intriguing. About the slowness some people said, "Oh, it's too slow compared to DIE HARD," but others said, "This is much more interesting because you really get into the whole story of these people and you get into their lives and their heads in a different way." So it depended on the student of course but many of them really appreciated that slowness.

Is there any Japanese film that influenced you?

In a certain way, I think Kurosawa in general influences me because he's a humanist. I think he really has a vision of people as having potential to be better than they might be. I loved the way Kikuchiyo grows and matures in THE SEVEN SAMURAI. I love the way the samurai sacrifice themselves for glory or for kindness, but not for money, not for the obvious kind of things. Generally I like Kurosawa's viewpoint in IKIRU and even DREAMS, he really cares about human beings and the future and how to make a better world. I think and I like that a lot. I'm a literature person and I work a lot with Kenzaburo Oe who I think is also a humanist. He's someone who really cares very deeply about the problems of humanity and what we can do about them. His characters are often very damaged and difficult, but they're trying, they're "ganbatteiru ing (doing their best)" which I really like, same for Miyazaki anime. I like all of these people because they all have a vision of trying to create a better world. They have very strong values that they're trying to impart to people.

Could you pick your favorite Japanese film-makers?

Of course Kurosawa, but there's so many different ones. I love Mizoguchi, who did LIFE OF OHARU and UGETSU which I think is a stunningly beautiful film. I liked what I've seen of Itami Juzo's work. I think it's very tragic that he died. I think TAMPOPO was incredibly exciting and refreshing and I liked his courage in MARUSA NO ONNA, dealing with subjects that a lot of people tend to shy away from. So that was wonderful. Again, Kitano Takeshi. I don't know much about him at this point, I've only seen those 2 works and also DOLLS.

How about Anime directors?

Oh, I have so many. Obviously Miyazaki, very very much. He's just a genius, in every area. imagery, music, story, character, just overall. Miyazaki is a world builder like J.K. Rowling who wrote the Harry Potter series and J.R.R. Tolkien of Lord of the Rings. He's one of those people who can create a fantasy that you believe in. Of course he also writes this manga called NAUSICAA which is an absolute masterpiece. Of course I love him and then I'm very excited about Kon Satoshi. I think he's wonderful, very imaginative. I like that he pushes the envelope every time he does a new movie, it's really different. He started as I think a screenwriter for a set of anime called MEMORIES by Otomo Katsuhiro, and he did something called KANOJO NO OMOIDE. That was very beautiful. He does varying women characters, and he has a quality of darkness that he can bring in. I think PERFECT BLUE was exceptional. It's a murder- stalker film about a pop idol, and he really critiques contemporary Japanese society and the fascination with idolhood and the sacrifices that these people have to make. It's very cleverly done, it's a lot like Hitchcock or David Lynch and he's got a real style, a visual style which is amazing. He loves to play up on the boundary of the real and the unreal. He kind of goes back and forth very effectively, and you don't know whether it's real or not. And he uses animation so brilliantly.

My third favorite is Oshii Mamoru, who does KOUKAKU KIDOUTAI (Ghost in the Shell). I think he's absolutely brilliant, another genius. He's someone who's really engaged with some difficult questions, like technology, what it means to be human, about our future. At the same time again he's just a brilliant imagist. He has a quality of sadness for a science fiction director, but his work is much more poetic and lyrical than most sci-fi films are with the exception of a film called BLADE RUNNER. But Oshii acknowledged that he had been influenced by BLADE RUNNER and I think it's very clear. Oshii's KOUKAKU KIDOUTAI goes on to influence THE MATRIX, so it's very interesting all these transcultural influences. It's fascinating.

*Courtesy of The Nippon Club

Publications by Susan Napier

Anime: From Akira to Princess Mononoke - Experiencing Contemporary Japanese Animation

(Palgrave Macmillan)

From Impressionism to Anime: Japan as Fantasy and Fan Cult in the Mind of the West

(Palgrave Macmillan)

KOBAYASHI, MASAKI (1916-1996): The films by Kobayashi reflect his own experience in the war, depicting tragic fate of human beings in his age. HARA KIRI in Cannes Film Festival, TOKYO TRIAL.

IMAMURA, SHOHEI (1926-2006): His unique view and depiction of sensuality and human psychology boost his international fame. THE EEL, and NARAYAMA BUSHIKO won Golden Palm and KUROI AME won Technical Grand Prize at Cannes Film Festival.

OSHIMA, NAGISA (1932-): The most daring Japanese director who breaks into problematic issues. His notable works include IN THE REALM OF SENSE, MERRY CHRISTMAS MR. LAWRENCE, and NIHON NO YORU TO KIRI.

ITAMI JUZO (1933-1997): With his sharp and critical view toward modern society, he often deals with untouchable issues. At the same time, his comical and highly stylized depiction makes his films entertaining. OSOSHIKI (THE FUNERAL), TANPOPO, MARUSA NO ONNA (A TAXING WOMAN) attracts international audience.

MIYAZAKI, HAYAO (1941-): The anime auteur influences many Hollywood animators, including American anime auteur, John Lasseter. Often containing social criticism, Miyazaki's anime is not just pure fantasy. He won Academy Award for SPIRITED AWAY. His latest film, GAKE NO UE NO PONYO, will be released this June in Japan.

KITANO, TAKESHI (1947-): The comedian turned filmmaker is known as "The master of stylized violence." He earned worldwide attention when he won at Venice Film Festival for his quietly violent movie, HANABI.

7th NEW YORK ASIAN FILM FESTIVAL JUNE 20 – JULY 6

Co-presented with Japan Society's 2nd annual JAPAN CUTS Festival of New Japanese Film

NYAFF returns with more of Japanese tours de force, star-studded ACCURACY OF DEATH, hit movie sequel ALWAYS 2, the Japanese king of comedy's first feature film DAI NIPPON JIN, and veteran director Koji Wakamatsu's long awaited new film UNITED RED ARMY
IFC Center: 323 Sixth Ave., New York, NY 10014 / Japan Society: 333 E. 47th St., New York, NY 10017 www.subwaycinema.com

ACCURACY OF DEATH (2008)

Directed by
Masaya Kakei
Starring
Takashi Kashiwabara,
Junko Fuji,
Manami Konishi

©Nippon Television Network Corp. (NTV)

ADRIFT IN TOKYO (2007)

Directed by
Satoshi Miki
Starring Joe Odagiri
Kyoko Koizumi,
Tomokazu Miura

©Stylejam Inc.

ALWAYS (2005)

Directed by
Takashi Yamazaki
Starring Hidetaka
Yoshioka, Shinichi
Tsutsumi, Hiroko
Yakushimaru, Keyuki

©Nippon Television Network Corp. (NTV)

ALWAYS 2 (2007)

Directed by
Takashi Yamazaki
Starring Hidetaka
Yoshioka Shinichi
Tsutsumi Hiroko
Yakushimaru, Maki
Horikita

©Nippon Television Network Corp. (NTV)

FINE, TOTALLY FINE

Directed by
Yosuke Fujita
Starring YoshiYoshi
Arakawa Yoshino
Kimura Yoshinari
Okada

©Stylejam, Inc.

L CHANGE THE WORLD (2008)

Directed by
Hideo Nakata
Starring Keuichi
Matsuyama, Reuji
Ishibashi Youki
Kudo

©Nippon Television Network Corp. (NTV)

SAD VACATION (2007)

Directed by
Shinji Aoyama
Starring Tadanobu
Asano, Aoi Miyazaki
Joe Odagiri

©Stylejam Inc.

SUKIYAKI WESTERN DJANGO (2007)

Directed by
Takashi Miike
Starring Hideaki Ito
Kaori Momoi
Masanobu Ando

©First Look International

UNITED RED ARMY (2007)

Directed by
Koji Wakamatsu
Starring Arata
Mieko Tohyama, Go
Jihiki

©Koji Wakamatsu

CLASSIC FILM SERIES

NAKADAI (JUNE 20 – AUGUST 7)
(See details on page 8 and related interview on page 8-9)
Film Forum, 209 W. Houston St., New York, NY 10014 / www.filmforum.org

FILMS OF KENJI MIZOGUCHI (MAY 30 – JUNE 1, JUNE 13-15)
(See details on page 62)
IFC Center: 323 Sixth Ave., New York, NY 10014 / www.ifccenter.com

NEW RELEASE MONGOL (June 6-)

MONGOL.
Photo by
Alexander Zabrin.
©2007 Picturehouse

Though it's a Kazakhstan film, Japanese actor Tadanobu Asano stars as the legendary conqueror of Eurasia Genghis Khan. The film was nominated for Best Foreign Language Film at the 80th Academy Awards.

Directed by Sergei Bodrov, Starring Tadanobu Asano

NEW RELEASE CANARY (July 25-)

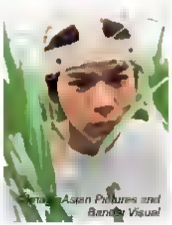
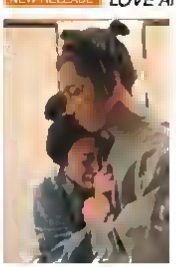


Photo: Asian Pictures and Bandai Visual

Often compared to critically acclaimed Hirokazu Kore-eda's NOBODY KNOWS, the film depicts a boy and a girl's struggle to find their own ways of living. The film also uses an actual cult incident as a subtext to claim Japanese society's indifference toward underdogs.
(See review on page 60)

Directed by Akihiko Shiota
Starring Hoshi Ishida,
Mitsuki Tanimura

NEW RELEASE LOVE AND HONOR (August)



The latest piece in respected director Yoji Yamada's Samurai Trilogy (TWILIGHT SAMURAI, HIDDEN BLADE), LOVE & HONOR depicts the life of a blind samurai and his wife who never loses dignity. Pop icon Takuya Kimura is the protagonist in this serious samurai drama.

Directed by Yoji Yamada
Starring Takuya Kimura,
Rei Dan

CHOPSTICKS

DISTRIBUTION LIST

Published on every 4th Friday of the month
Pick up your free copy at over 400 locations!

UPPER WEST SIDE

Cafe SWISH
El Ol de Mayo
Food Emporium at 90th St.*
Food Emporium at 68th St.*
Gary Nall's Whole Foods
GOTHAM WINES
Gristede's at 103rd St.*
Gristede's at 96th St.*
Gristede's at 84th St.*
Gristede's at 65th St.*
JAS Mart
Kim's Video at Columbia Univ.
Life in Motion Yoga Center
UWS Kenshikai Karate
Nancy's Wine
New York Buddhist Church
Planet Sushi
Saigon Grill
Matsubayashi Karate
Sun-chan Japanese Restaurant
Sushi A-Go-Go
Sushi Hana
TOMO Sushi & Sake Bar
Yoki Sushi

UPPER EAST SIDE

WTKO Hombu Dojo
Amber
East Japanese (East 66)
Food For Health
Food Emporium at 63rd St.*
Food Emporium at 82nd St.*
Food Emporium at 86th St.*
Food Emporium at 87th St.*
Garnet Wine
Giovanni-Sacchi
Gristede's at 96 St.*
Gristede's at 89th St.*
Gristede's at 87th St.*
Gristede's at 78th St.*
Gristede's at 72nd St.*
Gristede's at 65th St.*
KOITO
Loges Bookstore
Michi
Miss Saigon
Mister Wright
Mr. Ginger
Naruto
NY Cooking
Sake Hana
Sara
Shabu-Shabu 70
Sushi Hana
Sushi Seki
Sushi Sen-nin
Tenki Restaurant
Teriyaki Boy 92nd St.
Ultimate Karate USA
Tomoko Shima Salon
YUKA Restaurant

MIDTOWN WEST

Bangkok Horse
Binechu
Food Emporium at 43rd St.*
GoGo Curry
iBop KARAOKE
Sake Bar Hagi
Japan National Tourist Org
Japanese Chamber of Commerce
JETRO USA
Jim Henley's Universe
Joe's Shanghai
Kinokuniya Book Store
AIIC Language Exchange
Mencanko-Te 55
Midtown Comics
Mingle New York
Monster Sushi
NY Acupuncture and Herb Clinic
New York Togei School
Nihon Oey Spa
Pacific Echo
Pongsu
Rio & You
Salon de Tokyo
Sapporo
Sato Dojo
Soba Nippon
Sushiden
Sushiya Restaurant
Tachigui-soba Teriyaki Boy
Teriyaki Boy
The Japanese American Assoc
The Nippon Club Culture Center
VIJIN
Yamaguchi Acupuncture Clinic
Westerly Natural Market
Yum Yum 3
Yum Yum Bangkok

MIDTOWN EAST

212 Fifth Matsu
Abuniya Kinnosuke
Acumed Center
Aja Asian Bistoro
Ambassador Wine & Spirits
Amity Language Institute
Asahiya Book Store
Azusa of Japan
Book Off USA
Café Zaiya
Chiam Chinese Cuisine
Consulate General of Japan
Duet 48
Ease Salon
Food Emporium at 32nd St.*
Gristede's at 32nd St.*
Gristede's at Waterside Plz.*
Gyu-Kaku
Hair Matas
Hatsuhana Park
H I S Int'l Tours
Ido Center
IMAGINASIAN Theater
Inaka-ya
Japan Society
Karaoke Top Tone
Katagiri
Kara
Korea Palace
Manish
Mencanko-Te 45
Midtown Comics
Minamoto Kitchoan
momotaro
Moontower Spa
MR K's
Omsha

Peking Duck House
Restaurant Nippon
Restaurant SEO
RH Plus Salon
Sakae
Sakagura
Salon Shin
Shinbashi
Saibi
Sashimi-tei (Katsushima)
Taipei Cultural Center
Teriyaki Boy 46th
Terry May Flower
The Waldorf Astoria
Tse Yang Restaurant
Yakiniku Riki
Yaktoon East
Yummy Sushi

KOREAN TOWN

David L. Zeng
Don's Bogam
Quet 35
Han Ah Reum
HAN BAT
HANGAWI
Hyo Dong Bak
Komtang House
Korean Books
Kum Gang San
PHO32
Todai
Wonjo restaulant
Woo Chon

CHELSEA & GRAMERCY

ABC Language Exchange
Bond Street Dojo
Chosh
Cosmic Comics
Daichi Sushi
Dosoi O-Rama Union Sq. E.
Ennyn
Excy Laser Hair Removal
Food Emporium at Union Sq.*
Gristede's at W. 26th St.*
Gristede's at W. 24th St.*
Gristede's at W. 22nd St.*
Gristede's Sat W. 14th St.*
Gristede's at E. 29th St.*
Gristede's at E. 20th St.*
Hayato New York
Image Anime
Jaiya Thai
JAS Mart (E. 23th St.)
Kanten Sushi East
KNWA Salon
KYOKUSHIN KARATE
Landmark Wine & Sake
Mishima
Monster Sushi
Natural Green Market
New Hope Martial Art Supplies
New York Aikikai
N.Y. Shorin Ryu Karate
Ohashi Institute
Regional Thai
SABURI
Spice Thai
Tabaya
Teriyaki Boy 23th
U.S. Budo Kai-Kan
World Oyama Karate
Matsumoto Dojo
World Seido Karate

WEST VILLAGE

Chez Nosh
Dosoi O-Rama (NYU)
Galanga
General on Records
Go Sushi
Food Emporium at 12th St.*
Gristede's at Sheridan Sq.*
Gristede's at Mercer St.*
Maruma
McNulty's Tea & Coffee Co., Inc.
Monster Sushi
Penang
Rockmiesha
Temi
Hakata Tonton

EAST VILLAGE & CENTRAL VILLAGE

Anyoshi Japanese
Ashiya Sushi
Decibel
Dumpling Man
Giant Robot
go Restaurant
GO GO CURRY & Diner
Gristede's at University Pl.*
Gyu Kaku
Heir Mates
Hasaki
Izakaya GO
JAS Mart (East Village)
KZ Salon
Kelsey Nature Center
Kim's Video
LAN
L'Annam
Lemongrass
Lotus Salon
M2M
Mary's KUBA
Menkutei
MJK Iqnor
Oh! Taisho
Otafuku
Paiya
Planet Rosa
Rai Rai Ken
Ramen Setagaya
Sakaya
Shabutatsu
Shiki Kitchen
Sing Sing (Ave A)
Sing Sing (St. Marks)
Sobaya
Souen Restaurant
St. Marks Market
Sunrise Mart
Teriyaki Boy 10th
Three of Cups
Toy Tokyo
Tokio 7
Tokyo Joe
Typhoon Lounge
Ueno Salon
Union SQ Wine
Video Games New York
Yakiniku West
Yakitori Taisho
ZEN

BELOW ROUSTON

Asian American Art Center
Corine Beauty Center
Facial Spa
Franklin Station Cafe
Granyatte Wine
Gristede's at 315 S. End Ave.*
Gristede's at 71 S. End Ave.*
Hiroko's Place
ISE Japanese Restaurant
Joe's Shanghai
Bonaparte NY
Kazuyo Nakano New York
kid robot
KITEYA SOHO
Koiin
Lotus Salon (SOHO)
Lotus Salon (Tribeca)
Mika Inatome
New York Wine Exchange
Nha Trang
NINJA
Pearl River Mart
R by 45rpm
Rice
Sachiko's on Clinton
Seasons
September Wines (L.E.S.)
Shanghai Cuisine
Souen Restaurant
Sunrise Mart
Takahachi Tribeca
Takamichi Ha-i
Tonjri Mart Manhattan
Ueno Salon
Zutto (Tribeca)

BROOKLYN

Bozu
Chai Home kitchen
Cheers Thai
Dokebi Bar & Grill
Element Natural Healing Arts
Jikishinkan Aikido Dojo
Sakura Café
Smith and Vine
Sunec Food Market
Tonjin Mart Brooklyn
Zekka Corp
Zenkichi
Gaido

QUEENS/LONG ISLAND

Family Market
The Arts Crue Center
Watawa Astoria
Tonjo Japanese Restaurant
Chin Ker
Sakura-ya
Satsnk
Akari Japanese Restaurant
Koban Japanese Restaurant
Robata of Tokyo
Nana Japanese Food
Yamaguchi Restaurant
Central Books USA
go wasabi
Shin Nippon Do
Shoro of Japan Carle Pl.
Sushi Island
Aoyoshi Restaurant
Inatome Steak House
Taka Sushi
Yuka's Pallette

UPSTATE NY

Food Emporium*
422 Old Post Rd (Bedford)
Food Emporium* 1885
Pleasantville Rd (Briarcliff)
Food Emporium* 5661
Riverdale Ave (The Bronx)
Food Emporium*
355 Halstead Ave (Harrison)
Food Emporium* 23 Quaker
Ridge Rd (New Rochelle)
Food Emporium*
261 S Ridge St (Rye Brook)
Food Emporium*
345 Downing Dr (Yorktown)
Ichiriki
Hair Studio NAKA
Hajime
NIJIYA
Momiji Japanese Restaurant
Dishnbo
Salon Susen
Shugo Wine & Liquor
Ithaca Tofu House
Hiro's Hair Salon
Fuji Mart
Momotaro
Sakanaya Sushi
Sakura Bana
Tanto
aste de doronko
Daido
Kam Sen Food
Kinokuniya Book Store
TOKI
Node's Steak House
Salon Shin
Yonkers Tennis Club
Ohana (City Island)

NEW JERSEY

Kiku Alpsine
Matsushima Restaurant
Matsuwa Market Place
Michi
Akane Salon
Asahi
Daido
Gam Mee Ok
Higo Batten
Katsuko Salon
Parisienne
Sugi Restaurant
Summery's
Tosh Hair Supreme
Ishitan Chiropractic
Ichiban Restaurant
Sakura
Komegashi
Komegashi too
Woo Jinng
Uomaru
Monster Sushi
Izakaya En
Tomo Sushi
Kanten Sushi East
Family Market NJ
Kim's Video
Sakura Bana
Active Footwear
Food Emporium*
2160 Lemoine Ave (Fort Lee)

CONNECTICUT

J-Mart
Food Emporium*
280 Elm St (New Canaan)
Food Emporium* 1261 East
Putnam Ave (Old Greenwich)
Food Emporium* 1261 High
Ridge Rd (Stamford)
Fuji Mart
Toshi Japanese Restaurant
Wasabi Japanese Cuisine

OTHER

Embassy of Japan (DC)
Salon Vijn Atlanta (GA)
Cherry Mart (Boston, MA)
Consulate General (Boston)
Kotobukiya (MA)
Hinata Sushi Carry Out (MD)
Maruichi (MD)
Taiga Japanese Books (MD)
Mardo (PA)

*Pick up available from 1st of the month

Note: Distribution locations are subject to change without prior notice

Please email for question about our distribution
reader@chopsticksny.com

FOOD DRINK GROCERY

RESTAURANT REVIEW

GREENWICH GRILL / WASHOKU TEI / CHO CHO SAN / KOMEGASHI TOO

JAPANESE CHEF'S HOME STYLE COOKING

COLD UDON NOODLES WITH MISO-FLAVORED MEAT SAUCE BY *CHIYONO MURANO* (CHIYONO)

BUYING JAPAN

KAN KOHI (CANNED COFFEE)

CONVERSATION WITH SAKE SOMMELIER

YUKI MORI: A DECADE OF SPREADING THE LOVE FOR SAKE

LISTINGS

JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE

JAPANESE / SUSHI

NEW Cho Cho San

15 W 8th St. (bet. 5th & 6th Sts.), New York, NY 10011
TEL. 212-473-3333 / www.chochosanrestaurant.com
Hours: Lunch: Mon-Fri: Noon – 4pm Dinner: Mon-Sun: 5pm – 11pm

When *Puccini* brought Cho-Cho-San (Madama Butterfly), to La Scala in Milan, the masterpiece was not really understood by many audiences. But, with its well-balanced Japanese menu, **Cho-Cho-San**'s 2008 restaurant namesake on University Place has been well received since its opening in April. The conductor of the restaurant is *Jun Nagano*, manager/chef. His menu features a wide variety of sushi, sashimi, and rolls as well as Japanese comfort dishes that draw on his unique sense of humor, likely influenced by his Japanese background and work as a musician. The opera-themed menu includes the *Puccini Roll* and the *Donna Roll*. *Koto-Koto* (slow-cooked pork with prunes and vegetables) is named after the onomatopoeic Japanese word describing the sound made by the boiling ingredients. Among many appetizing dishes, Bakudan is Chef *Nagano*'s choice for his signature dish. Literally meaning "bomb," *Bakudan* (Japanese meatballs) takes the shape of a bomb. A lightly sweetened, soy sauce-based sauce adds a kick to the soft meatballs. Don't expect Mamma's meatballs with tomato-based sauce, though. Remember, this is not Puccini's Cho-Cho-San but the 2008 version!

BAKUDAN

These Japanese meatballs made of pork, beef, and veal are surprisingly soft. Although it's not noticeable, pecorino cheese absolutely adds a depth of flavor and smoothness to them. The special sauce is addictive and makes you long for *gohan* (Japanese sticky rice).

The most popular dishes **BEST 3!**

- Spicy Tuna Salad $14
- Bakudan $7.50
- Puccini Roll $12.50

JAPANESE / SUSHI

NEW Washoku Tei

1007 2nd Ave. (bet. 53rd & 54th Sts.), New York, NY 10022
TEL. 212 223-8303
Lunch: Mon-Fri, Sun: Noon-2:30pm Dinner: Mon-Sun: 5:30pm-10:30pm

A new arrival in East Midtown's restaurant row, **Washoku Tei**, is determined to provide New Yorkers with authentic, Japanese food. General Manager/Producer of the restaurant, *Mr Haruhiko Sakamoto*, was in the food business in Japan for years before he made his way west. The mission for his first place in NY is to educate the people in America to the true Japanese everyday food. "I want to serve what we really eat in Japan," says *Mr Sakamoto*. Their menu includes a full line of Japanese appetizers and entrees as well as sushi, sashimi, and original rolls. "We also try to keep our prices fairly affordable simply because we like our restaurant to be considered an every day Japanese restaurant. Not the kind you'd only go for special occasions," says *Mr Sakamoto*. The authentic Japanese spirit is reflected even in the decor, keeping it minimal like a traditional family-style restaurant in Japan where it's all about the quality of food. Here, one can count on the true Japanese taste and a well-rounded, healthy meal. With affordable prices achieved through using mostly local ingredients that changes seasonally, this brand new restaurant is already attracting local repeaters.

OBANZAI LUNCH (HEALTHY LUNCH)

Includes seafood salad, vegetable rolls, ohitashi (marinated spinach), miso soup, chicken stew, green-beans in sesame dressing, simmered mountain potatoes, and green onions with miso-vinegar sauce. Covering various food groups in one meal is the secret to the Japanese healthy eating.

3 Best Sellers

- Sushi Sashimi Combination for 2 $68
- Obanzai Lunch (Healthy Lunch) $12.75
- Miso Broiled Cod $18

JAPANESE STYLE ITALIAN

NEW Greenwich Grill

428 Greenwich St. (bet. Laight & Vestry Sts.), New York, NY 10013
TEL. 212-274-0428 Lunch: Mon-Fri 11:30am-2:30pm / Brunch: Sun 11:30am-4:30pm
Dinner: Mon-Thurs 5:30pm-10:30pm Fri-Sat: 5:30pm-11:00pm, Sun. 5pm-10pm

From the moment you walk into the door, there's a feeling of warmth and welcome, as the well polished, friendly staff greets you in **Greenwich Grill** new arrival in Tribeca, may hardly be noticeable as a Japanese restaurant, but is in fact a NY debut restaurant of Plan Do See Corp., a Japanese hotel restaurant company. They restored a 1883 Romanesque Revival building for Greenwich Grill to create a unique, total dining experience. But the most fascinating aspect of this new restaurant is the Japanese flavored, California and European inspired, Italian cuisine, a concept they call Pacific Grill. Mouth watering dishes like *Sea Urchin and Clam Spaghettini* and *Zuwai Crab and Bottarga Spaghettini* offers decadent combination of Japanese favorites. Although these dishes by origin may not be Japanese, the Public Relations Director *Mr. Kazuya Fujita*, explains "It's the unique ingredients and the subtle textural preferences that makes our cuisine very Japanese." From decor to cuisine, the harmonious atmosphere created by the well-balanced interplay of east and west as well as old and new makes Greenwich Grill a much-welcomed downtown oasis.

ZUWAI CRAB AND BOTTARGA SPAGHETTINI

The taste of ocean from the bottarga and the sweetness of the crab is a great combination. (Half $9/ Full $17) All pastas are also offered in half portions for those who like to try many dishes at once.

3 Best Sellers

- Zuwai Crab and Bottarga Spaghettini $9 / $17
- Healthy Grilled Fish $16
- Today's Fish Carpaccio $14

JAPANESE

Komegashi Too

99 Town Square Place, Jersey City, NJ 07310
TEL. 201-533-8688 www.komegashi.com Lunch: Mon-Fri: Noon-2:30pm, Sat: 12:30pm-3pm, Sun.1pm-4pm Dinner: Mon-Thu 5pm-10:30pm, Fri-Sat: 5pm-11pm, Sun. 4pm-10pm

The Japanese restaurant **Komegashi Too** has been in New Jersey for the last eight years, but has just introduced a tasting menu for the first time. As to why this came about, Executive Chef *Mieko Sasaki* says that it was in response to customer demand. "Much of our clientele is business men who don't want to be disturbed during their meal to be asked for their order, and we kept getting requests for a tasting menu," *Sasaki* says. This five-course menu costs $65 and for an additional $20 can be paired with either wine or sake. There are two different menus depending on which beverage is chosen, and both incorporate seasonal elements. According to *Sasaki*, the sake menu's plum pasta was designed for the summer. The refreshing scallops marinated with oranges and jalapeno sauce, which serves as the first course of this menu, is another item perfect for the warm weather. Both menus share the same final course, a selection of petit fours including a green tea creme brulee that is one of Komegashi's amazing eight homemade desserts. Also not to be missed are the over 40 specialty rolls from the sushi bar and the Japanese-style weekend brunch priced at $35 for two people.

SUMMER TASTING MENU

The $85 sake tasting menu recommends drinks such as junmai sake, junmai ginjo sake and plum wine to accompany its five delicious courses.

3 Best Sellers

- Tokyo Fusion $12.95-18.95
- Homemade Gyoza $6.95
- Crispy Tuna $7.50

Japanese Chef's Home Style Cooking – Vol 5

COLD UDON NOODLES WITH MISO-FLAVORED MEAT SAUCE

RECIPE COURTESY OF
CHIYONO MURANO

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you.

* * *

In a cozy hideout in the East Village, *Chiyono Murano*, the owner-chef of **Chiyono** has been serving Japanese comfort food. Her dishes reflect the flavors of her hometown in Fukushima prefecture and, more specifically, her mother's influence. This month, she introduces her recipe for Cold Udon Noodles with Miso-Flavored Meat Sauce. She uses dried *sanuki udon* noodles to make this summertime meal. *Sanuki udon* is a bit thick and chewy, and this makes it perfect for eating with chunky miso-flavored meat sauce. "I suggest using ground pork because I think pork goes very well with miso. If you like, you can add ginger or *toubanjan* (red chili pepper paste) for extra seasoning," says *Chef Murano*. These slick and cold udon noodles are truly fresh and will be sure to tempt your appetite!

Chiyono
328 E. 6th St. (bet. 1st & 2nd Ave.), New York, NY 10003
TEL 212-673-3984

INGREDIENTS (Serves 2 people)

2 bunches sanuki udon noodles
1 stalk scallion
0.5 piece cucumber
0.5-0.6 lb. ground pork
1.5 tablespoon miso (mix white miso and red miso)*
0.5 tablespoon sugar
0.5 tablespoon sake
1 teaspoon soy sauce
1 tablespoon vegetable oil
White sesame as garnish

*Miso has many different varieties: dark, light, salty, smooth, chunky, etc. White miso tends to be lighter than red miso, which has a richer flavor. Combining different types of miso adds depth of flavor to dishes.

STEPS

1. Put *sanuki udon* noodles in boiling water for about 7-8 minutes. Drain noodles and rinse in running water.
2. Separate green part of scallion from white part. Shred green part and julienne white part. (Photo A)
3. Julienne cucumber.
4. Combine white miso and red miso in ratio of your choosing. (Photo B)
5. Sautee ground pork in pan with oil.
6. Once pork is cooked, add scallion (green part only), combined miso, sugar, sake, and soy sauce. Stir well. (Photo C)
7. Place drained noodles on plate and top with miso sauce.
8. Garnish with scallion (white part), cucumber, and sprinkle white sesame.

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (take or worth)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorites
Vegetarian Friendly | Business Dinner

$ $25 and below

Upper West — Cafe SWISH
2853-55 Broadway (bet. 115th & 116th St.) $20
212-222-3568

Upper West — Haku
2425 Broadway (bet. 89th & 90th St.) $25
212-580-2566

Upper West — Planet Sushi
340 Amsterdam Ave. (Corner of 77th) $25
212-712-2102

Upper West — Sushi A-Go-Go
1900 Broadway (bet. 63rd & 64th St.) $20
212-724-7340

Upper West — Toma Sushi & Saka Bar
2650 Broadway (bet. 110th & 111th St.) $25
212-665-2918

Upper West — Yuki Sushi
556 Amsterdam Ave. (at 92nd St.) $20
212-787-8200

Upper East — East Japanese
354 E. 66th St. (bet. 1st & 2nd Ave.) $22
212-734-5270

Upper East — Naruto Ramen

Our signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, a variety of vegetables and thick slices of tender pork. Miso and curry flavored broths also available. Enjoy any ramen for $8.50 on Mondays and GYOZA for $2.50 on Wednesdays.
158 3rd Ave. (bet. 80th & 90th St.) $10
212-289-7803

Upper East — Oyogu
1164 1st Ave. (bet. 63rd & 64th St.) $20
212-754-3316

Upper East — Tatan 72
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East — Teriyaki Boy
1640 3rd Ave. (bet. 91st & 92nd St.) $7
212-987-7150

Upper East — Tokuhei 86
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East — Tsuki Restaurant
1410 First Ave. (bet. 74th & 75th St.) $25
212-517-8880

Upper East — YUKA Restaurant
1557 2nd Ave. (bet. 80th & 81st St.) $25
212-772-9675

Upper East — Yuka
1531 York Ave. (at 81st St.) $25
212-988-5800

Midtown West — East 55
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West — Fuji
238 W. 56th St. (bet. Broadway & 8th Ave.) $25
212-245-7137

Midtown West — Go Sushi
756 8th Ave. (at 51st St.) $20
212-459-2288

Midtown West — GO! GO! CURRY!

The Tripla Crown winner of a Japanese curry contest is the one and only curry specialty restaurant in NYC. They are known for long lines of people eagerly waiting to taste their awesome curry, and with 20 branches in Japan, their popularity is exploding!
273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurry.com

Midtown West — Imha
152 W. 48th St. (bet. 6th & 7th Ave.) $20
212-398-3049

Midtown West — Isa 56
59 W. 56th St. (bet. 5th & 6th Ave.) $20
212-707-1702

Midtown West — Kodama 45
301 W. 45th St. (bet. 8th & 9th Ave.) $20
212-582-8055

Midtown West — Kyotofu

Serving traditional Japanese desserts and cocktails with a modern twist. They crafts its artful plates using signature Japanese ingredients and home-made tofu prepared fresh daily. Over 30 kinds of sake and 10 shochu available. Open for lunch and late-night.
705 9th Ave. (bet. 48th & 49th St.) $25
212-974-8012 www.kyotofunyc.com

Midtown West — Menchanko-Tei
43-45 W. 55th St. (bet. 5th & 6th Ave.) $10
212-247-1565

Midtown West — Menkui-Tei
60 W. 56th St. (bet. 5th & 6th Ave.) $20
212-757-1642

Midtown West — Pacific Echo
242 W. 56th St. (bet. Broadway & 8th Ave.) $25
212-265-0988

Midtown West — Sapporo
152 W. 49th St. (bet. 6th & 7th Ave.) $12
212-869-8072

Midtown West — Sushiya
28 W. 56th St. (bet. 5th & 6th Ave.) $20
212-247-5758

Midtown West — Tachigui Sobaya
732 7th Ave. (bet. 48th & 49th St.) $8
212-265-2118

Midtown West — Teriyaki Boy
885 9th Ave. (bet. 57th & 58th St.) $7
212-307-7202

Midtown West — Yoshinoya
255 W. 42nd St. (bet. 7th & 8th Ave.) $7
212-703-0340

Midtown West — Yummy Sushi
30 Rockefeller Plaza Concourse Level $7
212-459-2100

Midtown East — Amakusa
143 E. 47th St. (bet. 3rd & Lex. Ave.) $20
212-593-3355

Midtown East — Azusa
3 E. 44th St. (bet. 5th & Madison Ave.) $25
212-681-0001

Midtown East — Chiyoda Sushi
16 E. 41st St. (bet. 5th & Madison Ave.) $18
212-400-6699

Midtown East — Danya
11 E. 47th St. (bet. Lexington & 3rd Ave.) $25
212-980-7909

Midtown East — Go Sushi
511 3rd Ave. (bet. 34th & 35th St.) $20
212-679-1009

Midtown East — Go Sushi
962 2nd Ave. (at 52nd St.) $25
212-593-3883

Midtown East — Ise 49
151 E. 49th St. (bet. Lexington & 3rd Ave.) $25
212-319-6778

Midtown East — Izakaya Ariyoshi

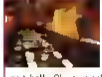
If you are looking for authentic and refined Izakaya style Japanese food, Aryoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over 100 kind of home-style cooking. Fresh ingredients make for a vast and daily menu. Open until 4am.
228 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3540

Midtown East — Katsu-hama
11 E. 47th St. (bet. 5th & Madison Ave.) $18
212-758-5809

Midtown East — Menchanko-Tei
131 E. 45th St. (bet. Lexington & 3rd Ave.) $14
212-986-6005

Midtown East — Nada-Sushi
135 E. 50th St. (bet. Lexington & 3rd Ave.) $25
212-838-2537

Midtown East — Omsub
158 E. 45th St. (bet. Lexington & 3rd Ave.) $9
212-922-8788

Midtown East — Subi Restaurant

Subi offers Okinawan fried udon, unlike any other Japanese cuisine. Try Goya Champuru with basket of pork, tofu, goya, bitter melon and slow cooked pork belly. Okinawa soba and many other Okinawan dishes. Awamori, Okinawa Spirit, available in variety.
232 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-935-1443

Midtown East — Teriyaki Boy
150 E. 46th St. (bet. Lexington & 3rd Ave.) $10
212-351-5771

Midtown East — Yakiton East
210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-687-5075

Midtown East — Yummy Sushi
875 3rd Ave. Food Court, Lower Level $7
212-605-8501

Korea Town — Todai
6 E. 32nd St. (bet. Madison & 5th Ave.) $25
212-725-1333

Chelsea — Daioh Sushi
300 W. 23rd St. (bet. 7th & 8th Ave.) $20
212-727-0666

Chelsea — ENNJU
20 E. 17th St. (bet. 5th & Broadway) $10
646-336-7004

Chelsea — Izakaya Ten
207 10th Ave. (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea — Nooch
143 9th Ave. (at 17th St.) $20
212-691-9600

Chelsea — Takaya
144 W. 13th St. (bet. 6th & 7th Ave.) $10
212-924-3335

Gramercy — Chashi

Located near Gramercy Park. Try our variety of original Sushi Rolls. Offering daily specials for lunch and dinner. Lady's Set. Complimentary Sake etc. Delivery and Take Out service available. You can enjoy various kitchen foods.
77 Irving Place (at 19th St.) $20
212-420-1419 www.sushichushi.com

Gramercy — Hamachi
34 E. 20th St. (bet. Broadway & Park Ave.) $15
212-420-8808

Gramercy — Katten Sushi East
368 3rd Ave. (bet. 26th & 27th St.) $15
212-889-2328

Gramercy — Saburi
168 Lexington Ave. (bet. 30th & 31st St.) $25
212-481-7788

Gramercy — Teriyaki Boy
19 Lexington Ave. (bet. 22nd & 23rd St.) $10
212-260-4420

Gramercy — YAMA Restaurant
122 E. 17th St. (at Irving Pl.) $20
212-475-0905

West Village — Cha Cho San

A tasteful hood restaurant perfect for a get together with friends and family. Just opened in April they offer the inherited traditional home cooking including many organic and healthy dishes at affordable prices. Student discount available.
15 West 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333 www.chachosanrestaurant.com

West Village — Go Sushi
3 Greenwich Ave. (at 6th Ave. & 9th St.) $20
212-366-5272

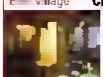
West Village — Hakata Tonton
91 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3594

West Village — Miyabi
121 W. 3rd St. (Macdougal & 6th Ave.) $20
212-677-2370

West Village — Miyagi
220 W. 13th St. (bet. 7th & Greenwich Ave.) $20
212-620-3830

West Village — Swish Cafe
19 W. 3rd St. (bet. Sullivan & Thompson St.) $12
212-777-8808

East Village — Ashiya
107 1st Ave. (bet. 10th & 11th St.) $15
212-505-3348

East Village — Cha-An

Serving a wide variety of teas from China, Japan and India as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with tea or sake. Traditional tea ceremony in Sa-ka-do (tatami tea room) is available by reservation.
230 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.cha-an.com

East Village — Chiyono
328 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-673-3964

East Village — Esashi
32 Ave. A (bet. 2nd & 3rd St.) $25
212-505-8726

East Village — Ishikura
67 1st Ave. (at 4th St.) $20
212-979-6646

East Village **GO Restaurant**

Our Miso Ramen was created upon a long research in Sapporo-Mecca of Ramen and it's been a hit for over 10 years. The soup is full bodied and rich and the topping includes seaweed, scallion, roasted pork, boiled egg and more. Shoyu Ramen is also available

30 St. Marks Pl (bet. 2nd & 3rd Ave.) $11
212-254-5510

East Village **Lu Mu**

107 Ave. A (bet 6th & 7th St.) $25
212-473-3100

East Village **Menkui-tei**

83 Cooper Sq (bet. 7th & St. Marks Pl.) $10
212-228-4152

East Village **Noodle Cafe Zen**

31 St. Marks Pl (bet. 2nd & 3rd Ave.) $12
212-533-8858

East Village **Izakaya ONI**

Japanese style pub Izakaya ONI just opened in the back room of Setagaya. Enjoy Japanese tapas and various beer and sake in cozy atmosphere. Opened Sun – Thus from 5pm to 2am, Fr. & Sat until 3am. Offering one glass of draft beer free until July 15th

141 1st Ave. (bet. St. Marks & 9th St.) $15
212-529-2746

East Village **ONI Taisho**

9 St. Marks Pl (bet. 2nd & 3rd Ave.) $25
212 673 1300

East Village **Otafuku**

237 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-353-8503

East Village **Rei Rai Ken**

214 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village **Sake Bar Satsko**

202 E. 7th St. (bet. B & C Ave.) $25
212 614-0933

East Village **Sapporo East**

164 1st Ave. (at 10th St.) $20
212-260-1330

East Village **Setagaya**

141 1st Ave. (bet. St. Marks & 9th St.) $13
212-529-2740

East Village **SOBAYA**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya.com

East Village **Souen Restaurant**

28 E. 13th St. (bet. University Pl & 5th Ave.) $20
212-627-7150

East Village **Takahachi**

95 Ave. A (bet. 5th & 6th St.) $20
212 505-0524

East Village **Teriyaki Boy**

219 E. 10th St. (bet. 1st & 2nd Ave.) $10
212-777-0058

East Village **Typhoon**

79 St. Marks Pl (bet. 1st & 2nd Ave.) $15
212 979-2680

East Village **Udon West**

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Uminnie**

Uminnie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts

98 E. 3rd st. (bet. 1st & 2nd Ave) $20
646-654-1122

East Village **Village Yokocho**

8 Stuyvesant St, 2Fl (bet. 2nd & 3rd Ave.) $20
212-598-3041

East Village **Yakiniku West**

214 E. 9th St. (Bet. 2nd & 3rd Ave.) $25
212 979-9236

East Village **Yakitori Taisho**

5 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212 228-5010

East Village **ZEN**

31 St. Marks Pl (bet. 2nd & 3rd Ave.) $15
212-533-9155

Lower Mhn **Hiroko's Place**

75 Thompson St (bet. Spring & Broome St.) $15
212-625-1303

Lower Mhn **Mottsu**

285 Mott St (bet. E. Houston & Prince St.) $25
212-343-8017

Lower Mhn **Souen Restaurant**

210 5th Ave. (at Prince St.) $20
212-807 7421

Lower Mhn **Sutershi**

24 Pell Stp (bet Water & Front St.) $20
212 766-2344

Lower Mhn **Tokyo Lunch**

10 John St. (bet. Nassau St & Broadway) $10
212-608-1394

Lower Mhn **Yoshi Restaurant**

201 E. Houston St. (Orchard & Ludlow) $18
212 539-0225

Lower Mhn **Yushi**

250 Vesey St. (4 World Financial Center) $12
212-945-3068

Lower Mhn **Zutto**

77 Horatio St. (bet. Jay & Hudson St.) $20
212-233-3287

Brooklyn **Geide**

331 Flatbush Ave. (on Flatbush Ave.) $20
718-638-Pace

Brooklyn **Iron Chef House**

82 Clark St. (bet. Henry St & Monroe Pl.) $15
718-858-8517

Brooklyn **Nori Sushi**

354 Graham Ave (Conselyea & Metropolitan) $18
718-302-6159

Brooklyn **Tamari Restaurant**

201 Fifth Ave. (bet. Union & Berkeley) $20
718-230-5836

Brooklyn **Yamato**

168 7th Ave. (bet. Garfield & 1st St.) $18
718-840-0099

Queens **ARIYOSHI**

41-13 Queens Blvd. (bet. 41st & 42nd St.) $18
718-937 3298

Queens **go wasabi**

34-02 30th Ave. (at 34th St.) $23
718-204-7354

Queens **go wasabi**

28-11 Queens Blvd. (bet. 28th & 31th St.) $23
718-204-6724

Have you already gone?
7DAYS OPEN!
HAKATA TONTON
www.tontonnyc.com
212-242-3609 61 Grove Street New York, NY 10014 (bet. Bleecker St. & 7th Ave)

Present Chopsticks NY & Get Aburiya Original Beer Tumbler! (Dinner time only)
LIMITED TO THE FIRST 20
Aburiya Kinnosuke
213 East 45th St. (bet 2 & 3 Ave) 212-867-5454

Now Serving
Soy Sauce
Flavored Ramen
Limited to 100 bowls a day
The secret to the exceptionally superb flavor s SEKIGAHARA TAMARI Soy Sauce which is used by the Japanese imperial family
Small Pork Ginger Over Rice to accompany Soy Sauce Flavored Ramen
New York Brunch
141 1st Ave.
(Int. St. Mnrks & 9th St)
212-529-2740
Japnn Headqnnrter
www.setaga-ya.com

Japanese Style Pub
GRAND OPEN
Izakaya oni 鬼
141 1st Ave. (The Back room of Ramen Setagaya), NYC
TEL: 212-529-2746
Sun-Thu 5pm - 2am, Fri & Sat 5pm - 3am
FREE ONE GLASS OF DRAFT BEER (UNTIL JULY 15TH)

TODAI Restaurant

COME AND SAY "WOW"

All You Can Eat JAPANESE SEAFOOD BUFFET

MORE THAN 100 FRESH & QUALITY DISHES AT BEST VALUE IN A FAMILY FRIENDLY ATMOSPHERE

ADULT Lunch $15.95 (Mon-Thu) Dinner $25.95 (Mon-Thu)
$17.95 (Sat, Sun & Holidays) $27.95 (Fri-Sun & Holidays)

CHILD Height 4'6" & under 1/2 price
Height 3'6" & under Lunch $6.95 / Dinner: $8.95

LUNCH Mon-Thu 11 30am-2 30pm
Fri-Sun 11 30am-3pm

DINNER Mon-Thu 6pm-10pm,
Fri-Sat 5 30pm-10pm
Sun & Holidays 5pm-9pm

Welcome Large Party! Call for Detail.

TODAI 6 E. 32nd St. (bet. 5th & Madison Ave.)
212-725-1333 / www.todainyc.com

P DISCOUNT PARKING TICKET AVAILABLE
Central Parking 1250 Broadway (at 32nd St)

Queens **SUSHI ISLAND**
87-18 Queens Blvd Elmhurst NY 11373
718-803-3333 $20 L

Upstate **Momiji**
261 Halstead Ave Harrison NY 10528
914-835-1078 $20 Tu L

Upstate **Nishi**
473 Ashford Ave Ardsley NY 10502
914-693-2500 $20 Su L

Upstate **Sakura**
56 Garth Rd Scarsdale NY 10583
314-723-7767 $20 L

Upstate **Sakurabana NY**
328 Route 59 Central Nyack, NY 10960
845-727-3939 $25 Su L

Upstate **Tanto**
935 White Plains Rd Scarsdale NY 10583
314-725-8100 $10 Su L

Long Island **Akari**
2063 Merrick Rd Merrick, NY 11566
516-379-8888 $20 L

Long Island **Isona**
214 Jericho Tpk Floral Park, NY 11001
516-437-0662 $25 Su L

Long Island **Kurofuas**
77 Commack Rd. Commack, NY 11725
631-499-1075 $20 Su L

Long Island **Nagashima**
12 A-1 Jericho Tpk Jericho NY 11753
516-997-0022 $25 Su L

Long Island **Sapporo**
3276 Merrick Rd Wantagh, NY 11793
516-795-3653 $15 L

Long Island **Skoro of Japan**
401 Old Country Rd Carle Place NY 11514
516-997-4770 $20 L

Long Island **SUSHI ICHI**
700 N Country Rd Smithtown NY 1173
631-979-3111 $25 L

Long Island **TAIKO Restaurant**
15 S. Village Ave Rockville Centre, NY
516-678-6148 $20 M L

Long Island **Taka Sushi**

A small hidden gem located in a strip mall in Westbury Taka Sushi offers classic Japanese food with fresh fish seasonal delicacies and a huge selection of premium sakes at reasonable prices A popular dining spot among the Japanese locals in Long Island
821 Corman Ave Westbury NY 11590 $20 M L
516-876-9033

Long Island **Take Sushi**
1035 Broadway Woodmere NY 11598
516-569-5606 $20 L

Long Island **TORIGO**

Come and try our grilled Chicken skewers with a soy mirin sauce
Specializing in Japanese grill and sushi Torigo in Floral Park Long Island offers both traditional and contemporary Japanese dishes
196 Jericho Tpk. Floral Park, NY 11001 $25 L
516-352-1116 www.torigo-restaurant.com

Long Island **Yamaguchi**
83 Main St Port Washington NY 11050
516-883-3500 $20 L

Long Island **Yuki's Palette**
311 Old Country Rd Westbury NY 11590
516-334-5009 $20 L

Long Island **Yuki's Palette Too**
151 Merrick Ave Merrick, NY 11566
516-334-5009 $25 M L

New Jersey **Asahi Japanese**
1475 Hargen Blvd Fort Lee, NJ 07024
201-944-5113 $17 Tu L

New Jersey **Daimatsu**
860 Mountain Ave Mountainside NJ 07092
908-233-7766 $20 M L

New Jersey **Higo Battna**
2024 Center Ave, Suite J&K Fort Lee
201-461-5465 $10 L

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006
973-808-7178 $20 L

New Jersey **Italian Tomato (Mitsuwa)**
595 River Rd Edgewater NJ 07020
201-941-9113 $7 L

New Jersey **Izakaya Dan**
671 Palisade Ave Cliffside Park, NJ 07010
201 941-3400 $25 Tu

New Jersey **Kasoko**
3685 Rt 27 & Rt 518 Princeton, NJ 08540
732-821-6822 $15 L

New Jersey **Komegashi**
103 Montgomery St Jersey City NJ 07302
201-433-4567 $25 L

New Jersey **Pinehill**
123 Paramus Rd Paramus NJ 07652
201-843-0170 $20 L

New Jersey **Princeton Tomo Sushi**

Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around From truly authentic to delectably creative, everything is prepared with a smile and passion for fine food Its casual setting and affordable prices make TOMO a rare find
238 Nassau St Princeton NJ 08540 $20 Su L
609-924-8478 www.princetontomo.com

New Jersey **Sakura 46**
388 W Route 46 Cliffside Park, NJ 07010
201-807 1667 $20 Su L

New Jersey **Sakurabana NJ**
43 Fleetwood Ave Ridgewood NJ 07450
201 447-8525 $25 M L

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020
201 941-1004 $10 L

New Jersey **Sasuki Sando (Mitsuwa)**
595 River Rd Edgewater NJ 07020
201-941-3113 $6 L

New Jersey **Sugi**
2117 Rt 4 E. Paramus Fort Lee NJ 07024
201 461-8036 $15 L

New Jersey **Toma's Cuisine**
113 Rt. 23 S Little Falls NJ 07424
973-837 1117 $20 M L

New Jersey **UKI UKI**
417 E Brinkerhoff Av Palisades Pk NJ 07650
201-947-6440 $15 L

New Jersey **Umeya**
156 Piermont Rd Cresskill NJ 07626
201-816-0511 $22 M L

Connecticut **Abis**
381 Greenwich Ave. Greenwich CT 06830
203-862-8100 $25 L

Connecticut **Kazu**
64 N Main St Norwalk CT 06854
203-866 7632 $25 L

Japanese Yakiniku(BBQ) tonight!
Premium Japanese Short Rib
$18
(Mon & Tue $15)
Yellowtail <Hamachi> $7.50
YAKINIKU IZAKAYA RIKI
250 E. 52nd St. (bet. 2nd & 3rd Ave) TEL. 212-826-4255
Mon-Sat 6pm-4am Closed Sunday

For Those Who Worship Sushi, Welcome To Your Shrine
Since 1976, Hatsuhana has been setting the highest standards for sushi restaurants in NY. We invite you to come and experience the "essence" of sushi and see why we've been doing it strong for over three decades.
— For formal dining
HATSUHANA
17 E 48th St (bet Madison & 5th Ave)
212.355.3345
— For casual dining
HATSUHANA PARK
237 Park Ave (bet 45th & 46th St)
212.661 3400
Mon–Fri 11:45am-2:45pm (Lunch)
5:30pm-10pm (Dinner)
www.hatsuhana.com
48TH ST
47TH ST
46TH ST
45TH ST
5TH AVE
MADISON AVE
PARK AVE
LEXINGTON AVE
Hatsuhana PARK

Connecticut **Sakuru** $25
580 Post Road East, Westport, CT 06880
203-222-0802

Connecticut **Toshi Japanese** $20
136 Simsbury Rd #4, Avon CT 06001
860-677-6242

Connecticut **Wasabi Japanese** $20
24 S Main St Kent, CT 06757
860-927-0048

$$ $26 - 40

Upper West **Haru** $35
433 Amsterdam Ave (bet 80th &81st St.)
212-579-5655

Upper West **Mamoya Amsterdam** $40
427 Amsterdam Ave (bet 80th & 81st St.)
212-580-0007

Upper West **Roppongi** $39
434 Amsterdam Ave (at 81st St.)
212-362-8182

Upper West **Sushi Hana** $39
451 Amsterdam Ave (bet 82nd & 83rd St.)
212-874-1075

Upper West **Tanzan** $32
255 Columbus Ave (at 73 rd St.)
212-580-7300

Upper West **Tokyo Pop** $32
2726 Broadway (bet 104th & 105th St.)
212-932-1000

Upper East **Aki Sushi** $30
1425 York Ave (bet 76th & 77th St.)
212-628-4685

Upper East **Haru** $30
1327 3rd Ave (at 76th St.)
212-452-1027

Upper East **Haru Sake Bar** $38
1329 3rd Ave (at 76th St.)
212-452-2230

Upper East **Ickiro** $30
1584 2nd Ave (bet.87th & 88th St.)
212-369-6300

Upper East **Ikenohana** $30
1011 Lexington Ave (bet 72nd & 73rd St.)
212-737-6639

Upper East **Iron Sushi** $29
355 E. 78th St. (bet. 1st & 2nd Ave.)
212-772-9680

Upper East **Ko Sushi** $31
1329 2nd Ave. (at 70th St.)
212-439-1678

Upper East **Mr Ginger** $33
1572 2nd Ave. (bet 81st & 82nd St.)
212-988-1188

Upper East **Poke** $35
343 E 85th St (bet 1st & 2nd Ave.)
212 249-0569

Upper East **Sake Hana** $30
255 E 79th St (bet 2nd & 3rd Ave.)
212-327-0582

Upper East **Shabu-Shabu 70** $37
314 E 70th St. (bet. 1st & 2nd Ave.)
212-861-5635

Upper East **Suski Hana** $30
1501 2nd Ave. (at 78th St.)
212-327-0582

Upper East **Tenzan** $35
1714 2nd Ave (at 89th St.)
212-369-3600

Upper East **Wapma** $40
134 E 61st St (bet Lex & Park Ave.)
212-813-8065

Upper East **Wasabi Lobby** $30
1584 2nd Ave (at 82nd St.)
212 988-6882

Midtown West **Aki Sushi** $30
368 W 52nd St (bet 8th & 9th Ave.)
212 262-2848

Midtown West **Aquamarine** $30
713 2nd Ave (bet 38th &39th St.)
212-257 1580

Midtown West **Bandana** $30
47 W 56th St (bet 5th & 6th Ave.)
212-581-0830

Midtown West **Hakata Grill** $40
230 W 48th St (bet Broadway & 8th Ave.)
212 246-1020

Midtown West **Haru** $35
208 W 49rd St (bet. Broadway & 8th Ave.)
212 33n-3010

Midtown West **Monster Sushi** $30
22 W 46th St (bet 5th & 6th Ave.)
212 997 7707

Midtown West **Natsumi** $30
226 W 50th St (bet 8th & Broadway)
212 258-2868

Midtown West **Onigashima** $30
43-45 W 55th St 2nd Fl (5th & 6th Ave)
212-541-7145

Midtown West **Sake Bar Hagi** $30
152 W 49th St (bet 5th & 7th Ave.)
212-764-4540

Midtown West **Soba Nippon** $30
19 W 52nd St (bet. 5th & 6th Ave.)
212-459-2525

Midtown East **212 Fukumatsu** $29
212 E 52nd St (bet. 2nd & 3rd Ave.)
212 754-4840

Midtown East **Gyu-Kaku** $40
805 3rd Ave 2nd Fl (at.50th St.)
212 702-6116

Midtown East **Haru** $35
240 Park Ave (at 46th St.)
212-450-9810

Midtown East **Hatsuhana Park**

Casual dining experience with authentic and fresh sushi. The combination of premium seafood and rice is sure to please your appetite. A wide variety of appetizers are popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere.

237 Park Ave (at 46th St.) $36
212 661 3400 www.hatsuhana.com

Midtown East **Izakaya Riki** $30
161 E 45th St (bet 3rd & Lexington Ave.)
212-519-5804

Midtown East **Naniwa** $30
4 E 40th St (bet. 5th & Madison Ave.)
212-370-4046

Midtown East **Pearl on the Sushi** $30
695 5th Ave (at 42th St.)
212-877-4809

Midtown East **Sakaa** $30
405 Lexington Ave (at 43rd St.)
212 286-8867

Midtown East **Shaburi** $30
125 E 39th St (bet Lexington & Park Ave.)
212-867-8999

Please Visit Our Website!
Updated Daily!!
www.chopsticksny.com
CHOPSTiCKS

Mino-ie
Over 50 kinds of Sake and Shochu.
All authentic Japanese homestyle dishes are prepared by the owner/chef.
(bet. 1st & 2nd Ave)
646-454-1122 7pm-1am (sun-thu) -2am (fri-sat)

A THEATRICAL DINING EXPERIENCE
VIP room & Cozy Bar are available!
OHANA HIBACHI SEAFOOD & STEAK HOUSE
500 CITY ISLAND AVE, BRONX NY 10464
TEL: 718-885-0700 ohanarestaurant@aol.com
www.ohanahibachirestaurant.com
Mon-Thu: 5pm-11pm, Fri-Sat: 5pm-12am, Sun: 3pm-11pm
OHANA

Midtown East **Suski Time**
921 2nd Ave (bet 43rd & 44th St.) $30
212-883-8863

Midtown East **Tsushima**
141 E 47th St (bet Lexington & 3rd Ave) $40
212-207-1536

Midtown East **Yakiniku Izakaya Riki**

Serving authentic Japanese dinner (Japanese BBQ) with several kinds of red wine, sake and shochu in a romantic semi-private dining space. New sushi bar offers sushi and rolls for appetizers. A private back room accommodates for large parties. Open until 4am.
250 E 52nd St (bet 2nd & 3rd Ave.) $30
212-426-4255

Midtown East **YAMA Restaurant**
309 E 49th St (bet 1st & 2nd Ave) $37
212-355-3370

Chelsea **Aki Sushi**
128 W 39th St (bet Broadway & 7th Ave) $30
212-921-8081

Chelsea **Iron Sushi**
440 3rd Ave (bet. 30th & 31St. St.) $25
212-447-5822

Chelsea **Matsuri**
369 W19 St (bet 8th & 9th Ave) $30
212/243-6400

Chelsea **Mizu Sushi**
25 E 20th St (bet Broadway & Park Ave) $30
212-505-Fish

Chelsea **Momoya Chelsea**
105 7th Ave (at 21st St) $40
212-989-4466

Chelsea **Monster Sushi**
158 W 23rd St (bet. 6th & 7th Ave) $30
212-620-0131

Gramercy **Aji Sushi**
513 3rd Ave (bet. 34th & 35th St.) $26
212-686-2055

Gramercy **Aki Suski**
121 E 27th St (bet 1ex. & Park Ave S) $30
212-213-9888

Gramercy **Hana**
346 1st Ave (at 20th St) $30
212-598-9069

Gramercy **Haru**
220 Park Ave South (at 18th St.) $35
646-626-0988

Gramercy **Mishima**
154 Lexington Ave (bet 30th & 31St St.) $30
212-532-6696

Gramercy **YAKINIKU JUJU**

Little Neighborhood Gem-Good Time at JuJu Japanese/Korean that will light up your night. Comfortable yet funky space serving good food at a VERY reasonable price. Join the ever popular ALL YOU CAN EAT BBQ for $27 which short ribs, prime pork, lamb chicken liver and veggies. Sun-Thur. Hard to beat this price in Manhattan! Or try SHABU SHABU that stands out by its far superior quality meats and fresh vegetables.
157 E 29th St (bet Lexington & 3rd Ave.) $30
212-684-7630

Gramercy **Sushi SAMBA**
245 Park Ave South (bet 19th & 20th St.) $35
212-475-9377

Gramercy **Sushi Seo-nin**
30 E 33rd St (bet Madison & Park Ave S.) $40
212 889-2206

Gramercy **Sushi Twist**
66 Madison Ave (bet 27th & 28th St.) $30
212 213-2239

West Village **Aki**
181 W 4th St (bet. Barrow & Jones St.) $30
212-633-6440

West Village **Kurara**
33 Commerce St (bet. Bleecker & Bedford St.) $30
212 741-2123

West Village **Marumi**
546 LaGuardia Pl (bet Bleecker & W 3rd St.) $30
212-675-7055

West Village **Monster Sushi**
535 Hudson St (at Charles St.) $30
646-335-0433

West Village **Rockmeisha**
11 Barrow St (bet. W 4th & Bleeker St.) $35
212 675 7775

West Village **Tomoe Sushi**
172 Thompson St (Bleecker & Houston) $30
212 777-9346

West Village **YAMA on Carmine St**
38-40 Carmine St (Bleecker & Bedford) $37
212 989-9330

West Village **YAMA on Houston St**
52 Houston St (LaGuardia & Thompson) $37
212-674-0995

East Village **Gyu-Kaku**
34 Cooper Sq (bet. 5th & 6th St.) $40
212-475-2949

East Village **Hasaki**

Servings authentic Japanese food since 1994 on Edomae style sushi is made only by experienced sushi chefs. Try daily specials from sushi bar and kitchen. Also offering seasonal delicacies. Open Lunch Time (Wed-Fri) 12pm-3pm (Sat & Sun) 1pm-4pm
210 E 9th St. (bet 2nd & 3rd Ave.) $35
212-473-3227 mys to verizon.net/hasak nyc/

East Village **Japonica**
100 Univers ty Pl (at 12th St.) $40
212 243 7752

East Village **Kasadela**
647 E 11th St (bet Ave. B & C) $30
212/777-1582

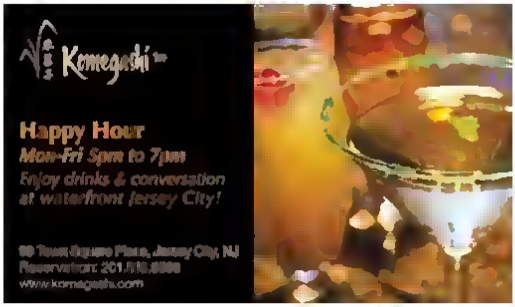
East Village **Kyo Ya**
94 E 7th St (bet 1st Ave and Ave.A) $35
212 982-4140

East Village **Sake Bar Decibel**
240 E 9th St. (bet 2nd & 3rd Ave.) $40
212-979-2733

East Village **Shabu-Tatsu**
216 E 10th St (bet 1st & 2nd Ave.) $33
212-477 2972

East Village **Sushi Anyoshi**

Sushi Anyoshi is a hidden gem located near Union Square serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A beer country and a wide variety of sake available.
210 Broadway (bet 11th & 12th St.) $30
212/[illegible]-1684



JAPANESE RAMEN
NOODLE BRASSERIE
NOW HIRING
OPEN HOUR
Mon-Thu 11am-4pm 5pm-12am
Fri Sat 11am-4pm 5pm-1am
Sun 11am-11pm
Last order 30min before the closing time
一風堂
IPPUDO NY
65 4TH AVE (bet. 9th & 10th)
212 388.0088
*We may close prior to our closing time when we run out of our soup or noodles. Please call for availability.

East Village **Sushi Lounge**
132 St. Marks Pl (bet. 1st Ave & Ave A) $30
212-599-1186

Lower Mhn **EN Japanese Brassarie**

Serving traditional Japanese home style cuisine in a modern, beautiful environment. Menu is based on the most fundamental building blocks of Japanese cooking, while the atmosphere creates a grand environment that retains a remarkable amount of intimacy.
435 Hudson St. (at Luirny St.) $40
TEL. 212-647-9196 www.enjb.com

Lower Mhn **Ise Downtown**
56 Pine St. (bet. William & Pearl St.) $35
212-785-1600

Lower Mhn **Kitchen Club**
30 Prince St. (at Mott St.) $35
212-274-0026

Lower Mahn **Sachiko's on Clinton**

High-end yet affordable authentic restaurant Japanese sushi/sake restaurant in the heart of LES with private garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available
25 Clinton St (bet E. Houston & Stanton St) $33
212 253-2900 www.sachikosonclinton.com

Lower Mhn **Tahahachi Tribeca**
146 Duane St. (Church & W Broadway) $35
212.571.1430

Brooklyn **Bozu**

Japanese fusion tapas restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi bombs with chic decorated mund sush. A huge heated patio available. 6pm-12am (Mon-Thu, Sun) 6pm-1am (Fri & Sat)
296 Grand St (bet Havemeyer & Roebling) $30
718-384-7770 www.o bozu com

Brooklyn **Hibino**
333 Henry St. (Grand & Montgomery St.) $35
718-260-8052

Brooklyn **Osaka**
272 Court St. (bet. Butler & Douglass St.) $30
718-643-0044

Brooklyn **Sakura Cafe**
364 5th Ave. (bet. 5th & 7th Ave.) $30
718-832-2970

Brooklyn **Tenzan**
7118 18th Ave. (at 71st St.) $30
718-621-8238

Queens **Ohana**
500 City Island Ave.-Bronx, NY 10464 $30
718-885-0700

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave. (at 80th St.) $30
718-326-2704

Upstate **Hajime**
267 Halstead Ave. Harrison NY 10528 $30
914-777-1543

Upstate **Kiko House**
11-21 E Washington Ave. Pearl River NY $30
845-735-9085

Upstate **Nede**
200 Hamilton Ave White Plains NY 10601 $40
914-949-0900

Upstate **Tsuru**
259 N Central Ave. Hartsdale NY 10530 $30
914-761-0067

Long Island **Benihana**
Northern Blvd. Munsey Park, NY 11030 $30
516-627-3400

Long Island **Benihana**
920 Merchants Concourse Westbury NY $30
516-229-0051

Long Island **Banbori**
14 Elm St. Huntington NY 11743 $40
631-673-0400

Long Island **Inatome Steak House**
6 5th St. Valley Stream, NY 11581 $30
516-872-0419

Long Island **Koban Restaurant**
2016 Merrick Rd. Merrick, NY 11566 $30
516-223-5200

Long Island **Kniao**
540 Westbury Ave. Carle Place, NY 11514 $25
516-333-3434

Long Island **Kura Bara**
479 New York Ave. Huntington, NY 11743 $30
631-673-0050

Long Island **Sen Restaurant**
23 Main Street, Sag Harbor, NY 11963 $40
631-725-1774

New Jersey **Aoyema**
1982 Washington Valley Rd. Martinsville, NJ $35
732-271-2559

New Jersey **Komegashi too**

Located in a waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections. Try our Chirashi Royale, the freshest pick from chef with selection from Japan and domestic. Only 5 min. PATH from NYC
99 Town Sq. Place Jersey City, NJ 07310 $30
201-533-8888 www.komegashi.com

New Jersey **Lounge Zen**
254 Degraw Ave. Teaneck, NJ 07666 $30
201-692-8595

New Jersey **Masa Sushi & Grill**
81 W. Allendale Ave. Allendale, NJ 0740 $30
201 336-6618

New Jersey **Matsushima**
565 River Rd. Edgewater, NJ 07020 $35
201 945-3450

New Jersey **Monster Sushi**
335 Springfield Ave. Summit NJ 07901 $30
908-598-1100

Connecticut **Fuji Garden Steak House**
215 Liberty St. Newcastuck, CT 06379 $30
860-599-1155

Connecticut **KU**
85 E. Putnam Ave. Cos Cob, CT 06807 $35
203-422-8313

$$$ $41 - 65

Upper East **Dangun**
309 E. 83rd St. (bet. 1st & 2nd Ave.) $54
212-737-5656

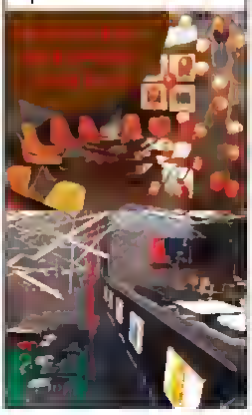
Upper East **Geisha**
33 E. 61st St. (bet. Park & Madison Ave.) $61
212-813-1112

Upper East **Sushi Seki**
1143 First Ave. (bet. 62nd & 63rd St.) $57
212-371-0229

Midtown West **Koi**
40 W. 40th St. (5th & 6th Ave.) $62
212 921 3330

Nanotechnology from Japan
NEXT GENERATION **DETERGENT**
100% Natural
for Vegetable & Fruit
FIVE Characteristics
1. Sterilization, antibacterial action
2. The removal of the residue-prone agricultural chemical...anti mold power
3. Freshness maintenance
4. Hands are not getting rough
5. Saving water
Earth Wash JB10 is the safest & considered environment. $15 (8oz)
www.junebees.com 1-800-567-0514

PROMOTE YOUR BUSINESS IN CHOPSTICKS
info@chopsticksny.com
212-431-9970 Ex.130
for more information.

bozu
296 Grand St.
Brooklyn NY 11211
718.384.7770
www.oibozu.com
6pm-12am Mon thru Thurs, Sun
6pm-1am Fri & Sat


Colorful Rice Balls for a picnic & Business Luncheons.
OPEN ON SATURDAY AS WELL.
CATERING IS AVAILABLE
Rice Ball Cafe Omsb
156 E.45th St.(Lex & 3rd Ave)
TEL 212-922 9788
www.riceball-omsb.com

Restaurant On
1026 second avenue at 54th street new york, ny 10022
lunch 12 - 2 pm tuesday - friday
dinner 5:30 - 11 pm tuesday - sunday
212 355-3557 / www.restaurantonn.com

Midtown West **Omido**
1695 Broadway(bet 53rd/ 54rd St.) $45
212/247-8110

Midtown West **Shimizu**
315 W 51st St (bet. 8th & 9th Ave.) $50
212 581-1581

Midtown West **Sushiden**
123 W 45th St (bet. 6th & 7th Ave.) $50
212 398-2900

Midtown West **Yakiton TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) $44
212-245-4555

Midtown East **Ahurya Kinnosuke**

It's such fun trying dishes you've never heard of at this different East Midtown Japanese where many of the delicately flavored items come off a robata grill. It's a lot like going to Tokyo so don't expect to hear much English. (Zagat Survey 2007)
213 E 45th St. (bet 2nd & 3rd Ave.) $51
212-867 5454

Midtown East **Hatsuhana**
17 E 48th St (bet. 5th & Madison Ave.) $50
212-355-3345

Midtown East **Nippon**
155 E 52nd St (bet Lexington & 3rd Ave.) $49
212 758-0226

Upper East **Restaurant ON**

A counter kappo restaurant serving highest quality seasonal seafood and vegetables in an authentic kaiseki style. Be mesmerized by 7 or 10 course ($50, $80, $110), or order a la carte. A wide variety of sake, shochu, wine. Sake tasting flights available.
1026 Second Ave (at 54th St.) $50
212-355-3557 www.restaurantON.com

Midtown East **Restaurant SEO**
249 E 49th St (bet 2nd & 3rd Ave.) $50
212 355-7722

Midtown East **Ringo**
205 E 45th St. (bet 2nd & 3rd Ave.) $53
212-867-4200

Midtown East **SAKAGURA**

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade sake and lunch set of sake & rice bowl are popular. This amazing hideout situated on the basement level is perfect for couples. Private parties available.
211 E 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shinbashi**
7 E 48th St (bet. 5th & Madison Ave.) $50
212-813-1005

Midtown East **Sushi ANN**
38 E 51st St (bet Park & Madison Ave.) $60
212-755-1780

Midtown East **Sushiden**
19 E 49th St (bet. 5th & Madison Ave.) $60
212-753-2700

Midtown East **Torys**

The sister restaurant of Yakitori Totto, Toryo's the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken. Faultlessly executed and grilled to perfection. Toryo offers more Okonomi-inspired dishes.
246 E 52nd St. 2Fl (bet. 2nd & 3rd Ave.) $44
212-813-1600 www.toryonyc.com

Midtown East **Tokyo**
342 Lexington Ave (bet. 39th & 40th St.) $50
212-697-3330

Chelsea **Naka Naka**
456 W 17th St (at 10th Ave.) $50
212-929-8544

Chelsea **Ono Chelsea**
Gansevoort Hotel 18 9th Ave (at 13th St.) $60
212-660-6766

Gramercy **BUTAI**
115 E 19th St. (bet. Park Ave. & Irving Pl.) $44
212-987-7185

West Village **Blue Ribbon Sushi**
119 Sullivan St (bet. Prince & Spring St.) $51
212-343-0404

West Village **Nagomi**
179 Prince St.(Thompson & Sullivan) $50
212-387-8230

West Village **Soto**
357 Sixth Ave (Washington Pl.) $45
212-414-3086

East Village **JEWEL BAKO**
239 E. 5th St. (bet. 2nd & 3rd Ave.) $50
212-979-1012

East Village **LAN**
56 3rd Ave. (bet. 10th & 11th St.) $48
212 254-1359

East Village **Sobakoh**
309 E 5th St. (bet. 1st & 2nd Ave.) $45
212 254 2244

East Village **Sumile**
154 W 13th St. (bet. 6th & 7th Ave.) $60
212-886-7895

Lower Mhn **Azabu Sushi**
428 Greenwich (basement Greenwich Grill) $50
212 274-0428

Lower Mhn **Greenwich Grill**
428 Greenwich St (bet Vesty&Laight St.) $50
212 274-0428

Brooklyn **Blue Ribbon Sushi**
278 9th Ave (bet. 1st St. & Garfield.) $55
718-840-0406

Brooklyn **Zenkichi**
77 N. 6th St. (bet. Wythe Ave & Berry St.) $60
718-388-1585

Upstate **Nanase**
522 Manursing Ave Wh te Plains, NY 10605 $50
914-285-5351

Long Island **TOKU**
20140 Northern Blvd NY 11030 $50
516-627-8858

New Jersey **Ichiban**
414 Hackensack Ave Hackensack, NJ 07601 $50
201-488-0301

New Jersey **KIKU**
366 Rt. 17 South Paramus NJ 07652 $45
201 265-7200

Staten Island **Fushimi**
2110 Richmond Rd (at Lincoln Ave.) $42
718-980-5300

$$$$ $66 or more

Upper West **Asiate**
Mandarin Oriental Hotel 35F $100
212-805-8881

Upper West **Bar Masa**
Time Warner Ctr 10 Columbus Cr 4th Fl $69
212-823-9800

TAFU NEW YORK
Premium Japanese Tea and Sweets

569 Lexington Avenue New York, NY 10022
DOUBLE TREE METROPOLITAN HOTEL 1F
(51st between 3rd & Lexington Ave)
Store hours. 9:00am - 9:00pm Closed Sundays
Phone:212 980-1310 Fax:212 980-3321
www.tafuny.com

Next Issue: Chopsticks New York Vol. 015 July

SUMMER GOURMET

In the July issue of Chopsticks NY we will feature summer exclusive menus in three categories. Summer Menu, Dessert and Summer Recommended. Take advantage of an editorial advertisement to describe your summer menu in detail.

Published on June 27th

For ad inquiry 212-431-9970 Ex.130 info@chopsticksny.com
Deadline: May 30th

Upper West **Gari**
370 Columbus Ave (bet. 77th & 78th St.) $80
212-362-4818

Upper West **Masa**
Time Warner Ctr 10 Columbus Cir 4th Fl $400
212-823-9800

Upper East **KAI**
822 Madison Ave (bet 68th & 69th St.) $100
212 988 7277

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $80
212 249-0583

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $70
212 517-5340

Upper East **TORI SHIN**
1153 1st Ave. (bet 64th & 65th St.) $70
212-644-6404

Midtown West **Kobe Club**
68 W 58th St. (bet 5th and 6th Ave.) $100
212-644-5023

Midtown West **NOBU 57**
40 W 57th St. (bet. 5th & 6th Ave.) $100
212 757-3000

Midtown West **Sugiyama**
251W 55th St. (bet. Broadway & 8th Ave.) $90
212 956-0670

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave. (at 38th St.) $60
212-885-7111

Midtown East **Inagiku**
111 E. 49th St. (bet. Park & Lexington Ave.) $70
212 355-0440

Midtown East **Kuruma Sushi**
7 E. 47th St. 2nd Fl. (bet 5th & Madison Ave.) $110
212-317-2002

Midtown East **Magu Midtown**
845 UN Plaza (1st Ave Bet. 47th & 48th st.) $125
212 964 7777

Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th and 16th St.) $90
212-989-8883

Gramercy **15 EAST**
15 E. 15th St. (Union Sq. W. & 5th Ave.) $75
212-647-0015

Gramercy **JAPONAIS**
111 E. 16th St. (bet. Irving Pl. & Park Ave. S.) $75
212 260 2020

West Village **Ushiwakamaru**
136 Houston St (Sullivan & MacDougal) $80
212 228-4161

Lower Mhn **MEGU**
62 Thomas St. (Church & W. Broadway) $125
212-964 7777

Lower Mhn **NINJA**
25 Hudson St. (bet Duane & Reade St.) $70
212 274-0500

Lower Mhn **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Lower Mhn **NOBU NEXT DOOR**
105 Hudson St. (Franklin & N. Moore St.) $75
212-334-4445

Lower Mhn **Rosanjin**
141 Duane St. (bet Church & W Broadway) $80
212-346 7951

CAFE

West Village **Beard Papa's W. Village**
We bake our special cream pastry several times daily and our secret-recipe of whipped cream custard is made on the premise. You can taste the difference of our commitment to serve only the freshest cream puffs with the highest quality in every bite.
5 Carmine St. (bet. 6th Ave. & Bleecker St.) | 212-989-8855 | Cream Puffs

Upper East **Choux Factory**
1695 1st Ave. (bet. 87th & 88th St.) | 212-289-2023 | Cream Puffs

Midtown West **Minamoto Kitchoan**
Serving true flavor of Japanese traditional with beautifully shaped and colorful confections made from all healthy ingredients to express the elements of each season. Enjoy the delicious sweets with hot green tea as they perfectly complement each other.
608 Fifth Ave. (49th St. bet 5th & 6th) | 212-489-3747 www.kitchoan.com | Confectionary

Midtown East **Cafe Zarya Midtown E**
18 E. 41 St. (bet. 5th & Madison Ave. | 212 779-0600 | Bakery

Midtown East **Choux Factory**
865 1st Ave. (bet 48th & 49th St.) | 212-223-0730 | Cream Puffs

Midtown East **TAFU New York**
A wide selection of products including Matcha green tea loose tea leaves and tea bags varieties tea inspired sweets, and special gift sets of authentic Japanese tea and tea utensils. Natural ingredients free of artificial dyes chemicals or preservatives.
589 Lexington Ave (51st bet. 3rd & Lex.) | 212-980-1310 www.tafuny.com | Dessert Tea

Chelsea **Choux Factory**
316 W. 23rd St. (bet. 8th & 9th Ave.) | 212-627-4311 | Cream Puffs

West Village **Beard Papa's W. Village**
5 Carmine St. (bet. 6th Ave. & Bleecker St.) | 212-989-8855 | Cream Puffs

East Village **Beard Papa's Astor Pl.**
740 Broadway (bet. Astor & Waverly Pl.) | 212 353-9989 | Cream Puffs

East Village **Cafe Zarya East Village**
69 Cooper Sq. (at St. Marks St.) | 212-253-5700 | Bakery

East Village **Cecel Cafe Crepa**
135 1st Ave. (bet. St. Marks & 9th St.) | 212-460-5102 | Crepe

East Village **Gateaux Bakery**
484 Kinderkamack Rd. Tenerdge NJ 07661 | 201-634-1131 | Bakery

East Village **PANYA**
10 Stuyvesant St (bet. 2nd & 3rd Ave.) | 212 777 1930 | Bakery

Lower Mhn **Rhaon Cafe**
189 Spring St. (Sullivan & Thompson St.) | 212-966-7040 | Cafe

Lower Mhn **Tasty Natural Desserts**
150 Centre St. (at Walker St.) | 212-219-9159 | Dessert Bar

New Jersey **Minamoto Kitchoan**
595 River Rd. Edgewater NJ | 201 313-9335 | Confectionary

Subscribe now
for only $19.99!

Get the month's full listings on Japanese dining, shopping and events around town. We will deliver CHOPSTICKS to your door.

CHOPSTICKS
www.chopsticksny.com

kyotofu
705 Ninth Ave (bet. 48th & 49th St.)
212-974-6012 www.kyotofunyc.com
Catering / Online order available

GRAND OPENING

HAPPY HOUR (OPEN-6PM)
Mon-Thu $4
Fri-Sun $5 (person/hour)

KARAOKE MARATHON
Mon-Thu $10, Fri-Sun$12
You can sing as long as you want from open until 8 pm with flat!!

★16 private rooms to accommodate a wide variety of parties
★Relaxing atmosphere with a flat panel TV in each room
★Over 100 000 songs
★VIP room for parties of up to 28 people available

DUET
304 E 48th St (at 2nd Ave.) 212-753-0030/0031 www.karaokeduet.com
2pm 4am (Mon-Thu) 2pm-6am (Fri) 1pm-6am (Sat) 1pm-4am (Sun)

KUZUKIRI
葛きり

錦舎 源吉兆庵
MINAMOTO KITCHOAN

UJI MATCHA KUZUKIRI IS ARROWROOT NOODLE MADE WITH KUZU (HERBAL PLANT) AND MATCHA (GREEN TEA) FROM UJI CITY OF KYOTO. ITS TRANSPARENT LOOK AND UNIQUE TEXTURE TOGETHER WITH SUBTLY AROMATIC MATCHA SYRUP IS COOLING TO THE EYE AND PLEASING TO THE STOMACH.

FIFTH AVENUE
608 Fifth Ave.,
(49th St. bet 5th & 6th Aves.)
New York, NY 10020
212-489-3747

NEW JERSEY
595 River Rd.,
(Minamoto Marketplace)
Edgewater, NJ 07020
201-313-9335

New Jersey **Parisienne** — Bakery
250 Main St Fort Lee NJ 07024
201-592-8878

KARAOKE

Upper East **Iggy's** — no charge
1432 2nd Ave (bet 75th & 76th St)
212-327-3043

Midtown West **Japas 55** — $/h /person
253 W 55th St (bet Broadway & 8th Ave)
212-765-1210

Midtown East **Box Snack RIKI-2** — $80/h M n $30-
250 E 52nd St 2F (bet 2nd & 3rd Ave)
917-593-0418

Midtown East **Japas 27** — $8/h /person
36 3rd Ave (bet 25th & 27th St)
212-889-2329

Midtown East **Japas 38** — $8/h /person
9 E 38th St (bet 5th & Madison Ave)
212-679-4040

Midtown East **Karaoke Duet 48**

A grand new karaoke spot with 16 spacious and comfortable private rooms. Sing your heart out with a big flat panel screen and over 100,000 songs to choose from. Japanese sake and shochu available.

304 E 48th St. (at 2nd Ave.) — $8/h per person
212 753-0030/0031 www.karaokeduet.com

Midtown East **Karaoke Snack RIKI** — $10/h Bar $20/h Box
141 E. 45th St. 2F(bet. Lex. & 3rd Aves.)
212-646-5612

Midtown East **Karaoke Top Tunes** — $2/song
303-305 E 53rd St (bet 1st & 2nd Ave)
212-750-3818

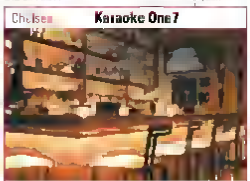
Korea Town **iBop Karaoke** — $6/h
25 W 35th St 3rd Fl (bet 5th and 6th Ave)
646-752-4695

Korea Town **Karaoke Duet 35** — $4/h /person
53 W 35th St 2nd Fl (bet 5th & 6th Ave)
646-473-0826

Korea Town **Tinga Tinga Karaoke** — $40/h /box
102 Madison Ave 6th Fl (bet. 32nd & 33rd St.)
212-213-0675

Korea Town **Tota Music Studio** — $35/h /box
39 W 32nd St #5 (bet 32nd and 33rd St.)
212-594-6644

Chelsea **Karaoke One7**



Karaoke One7 offers the hottest song selection of over 80,000 in 13 different languages and new songs are added monthly. Sing at the bar fee $2 per song or sing with your friends in a room equipped with Hi-Fi sound plasma TV. Wide variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm-7pm) with some restrictions. Open 7 days from 2pm to 4am. Large party rooms available. Call for reservation.

29 W 17th St (bet 5 & 6Ave) — $2/song
212-675-3527 www.karaoke17.com

East Village **Lush Lounge** — 35/h /box
5 E 13th St (bet 5th Ave. & University Pl)
646-486-3225

East Village **Planet Rose** — $2/song
215 Avenue A (bet 13th & 14th St)
212-353-9500

East Village **Sing Sing (Ave A)**

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

61 Avenue A (bet. 5th & 6th St.) — $7/h per person
212-777-4-0700 www.karaokesingsing.com

East Village **Sing Sing (St Marks)**

SING-SING KARAOKE ST MARKS

Conveniently located on St Marks Street in the heart of East Village. Sing Sing is a Karaoke lounge with 16 Private Rooms. The brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

8 St. Marks Pl. 2nd Fl (bet. 2nd & 3rd Ave.) — $7/h per person
212-387-7900 www.karaokesingsing.com

Lower Mhn **Asia Roma Bar & Lounge** — no charge
40 Mulberry St (at Worth St)
212-385-1133

Lower Mhn **Biny Karaoke Bar** — $30/h /box
8 Thompson St 2Fl (bet. 6th Ave. & Canal St.)
212-334-5480

Format Ad from $80 per month Please contact us for detail.

CHOPSTICKS
TEL: 212-431-9970 (Ex.130)

Need Chopsticks?

- ☑ CHOPSTICKS
- ☑ NAPKIN
- ☑ OSHIBORI
- ☑ CARRY-OUT BAG
- ☑ SUSHI BOX

www.chopsticklogo.com
MOTEX Tel: 212-722-7640 Fax: 212-722-6963

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

$ $25 and below

CHINESE

Ivy's Cafe — Upper West — $23 L
156 W 72nd St (B way & Columbus Ave) 212-787-3333

Ollie's — Upper West
1657 Broadway (bet. 67th & 68th St) 212-595-8181 — $20 L

Chef Hua — Upper East
1720 2nd Ave (bet. 89th & 90th St) 212-348-9444 — $25 L

Hunan Balcony — Upper East
1650 3rd Ave. (bet. 92nd & 93rd St) 212-517-2088 — $18 L

Lin's Noodle & Grill — Upper East
1800 3rd Ave (bet. 84th & 85th St) 212-639-1313 — $22 L

Our Place Cuisines — Upper East
1444 3rd Ave (bet. 81st & 82nd St) 212 288-4888 — $25 L

Grand Sichuan — Midtown West
745 9th Ave (at 50th & 51st St) 212-582-2288 — $15 L

Joe's Shanghai — Midtown West
24 W. 56th St (bet. 5th & 6th Ave) 212-333-3868 — $20 L

Tang's Pavilion — Midtown West
65 W. 55th St. (bet. 5th & 6th Ave.) 212-956-4888 — $20 L

Wa Liang Ye — Midtown West
37 W. 48th St (bet. 5th & 6th Ave) 212-398-2308 — $25 L

Evergreen — Midtown East
107 E. 38th St. (bet. 5th & Madison Ave) 212-481 1098 — $20 L

Grand Sichuan — Midtown East
1049 2nd Ave (bet. 55th & 56th St) 212-355-5855 — $20 L

Maa Noodle Shop — Midtown East
322 2nd Ave (at 49th St) 212-888-0027 — $15 L

Our Place Shanghai — Midtown East
141 E. 55th St (bet. Lexington & 3rd Ave) 212-753-3900 — $25 L

Grand Sichuan — Chelsea
227 Lexington Ave (bet. 33rd & 34th St.) 212-779-9770 — $25 L

Rickshaw Dumpling — Chelsea
61 W 23rd St (bet 5th & 6th Ave) 212-524-9220 — $20 L

Empire Szechuan — West Village
173 7th Ave S (at Perry St) 212-243-6046 — $15 L

Dumpling Man — East Village
100 St. Marks Pl (bet. 1st & Ave A) 212-505-2121 — $11 L

Rickshaw Dumpling — East Village
53 E. 6th St. (bet Broadway & University) 212-411-1750 — $20 L

amazing 66 — Lower Mid
66 Mott St (bet Bayard & Canal St) 212.334-0099 — $23 L

Aa Maadarin — Lower Mid
200-250 Vesey St. (at West St.) 212-385-0303 — $18 L

Chaa Chalet — Lower Mid
47 Broadway (Exchange Pl & Morris St) 212 943-4300 — $25 L

Congee Village — Lower Mid
100 Allen St (bet. Broom & Delancy) 212-941-1818 — $15 L

Dim Sum Go Go — Lower Mid
5 E. Broadway (bet. Catherine & Oliver St.) 212-732-0797 — $15 L

Excellent Dumpling — Lower Mid
111 Lafayette St. (Canal & Walker St.) 212-219-0212 — $15 L

Golden Unicorn — Lower Mid
18 E. Broadway (Division & Catherine St) 212 941-0911 — $15 L

Jing Fong — Lower Mid
20 Elizabeth St. (bet. Bayard & Canal St.) 212-964-5256 — $20 L

Joe's Shanghai — Lower Mid
9 Pell St. (bet. Bowery & Mott St.) 212-233-8794 — $15 L

New Bo-Ky — Lower Mid
80 Bayard St. (bet. Mott & Mulberry St.) 212-406-2232 — $10 L

New Green Bo — Lower Mid
66 Bayard St (bet. Elizabeth & Mott St.) 212-625-2359 — $15 L

Oriental Garden — Lower Mid
14 Elizabeth St (bet. Bayard & Canal St) 212-619-0095 — $20 L

Faan — Brooklyn
206 Smith St (bet. Baltic & Butler St.) 718-694-2277 — $15 L

KOREAN

Doa's Bogam — Korea Town
17 E. 32nd St. (bet. 5th & Madison Ave.) 212 889-2200 — $25 L

Franchio — Korea Town
12 Park Ave (bet. 34th & 35th St.) 212 213-1001 — $25 L

Gom Mee Ok — Korea Town
43 W. 32nd St (bet. 5th Ave. & Broadway) 212-695-4113 — $25 L

HAN BAT — Korea Town
53 W. 35th St (bet. 5th & 6th Ave.) 212-629-5588 — $15 L

Hya Oang Gak — Korea Town
51 W. 35th St. (bet. 5th & 6th Ave.) 212 695-7157 — $15 L

Komtang House — Korea Town
32 W. 32nd St (bet. 5th Ave. & Broadway) 212-947-4482 — $15 L

Kum Gang San — Korea Town
48 W. 32nd St (bet. 5th Ave. & Broadway) 212-967-0909 — $20 L

Kanjip Restaurant — Korea Town
9 W. 32nd St. (bet. 5th Ave. & Broadway) 212-216-9457 — $15 L

Seoul Garden — Korea Town
34 W. 32nd St (bet. 5th Ave. & Broadway) 212-736-9002 — $15 L

Shilla — Korea Town
37 W. 32nd St (bet. 5th Ave. & Broadway) 212 967 1880 — $25 L

Wan Jo — Korea Town
23 W. 32nd St (bet. 5th Ave. & Broadway) 212-695-5015 — $20 L

Woo Chon — Korea Town
10 W. 36th St. (bet. 5th & 6th Ave.) 212-695-0775 — $20 L

Penang Gurney Drive — West Village
541 La Guardia Pl (W. 3rd & Bleecker) 212-477-0700 — $20 L

Ban Joo — East Village
107 1st Ave (bet 5th & 7th St) 212 505-7974 — $20 L

Oak Suan's — East Village
119 1st Ave (bet. 7th St & 8th Marks Pl) 212-477-0606 — $15

Sura — East Village
805 E. 6th St (bet. 3rd & 4th Ave) 212-982-6360 — $25 L

Kori — Lower Mid
253 Church St (bet. Leonard & Franklin St) 212-334-0900 — $20 SL

Li Hao — Lower Mid
171 Grand St (bet. Centre & Baxter St) 212-343-0090 — $20 L

Ookeh — Brooklyn
199 Grand St. (bet. Bedford and Driggs Ave.) 718-782 1424 — $20 L

Kelbi House — Upstate
251 Central Ave White Plains, NY 10606 914-328-0251 — $25 L

Gom Mee Ok — New Jersey
485 Main St. Fort Lee, NJ 07024 201-242-1333 — $20 L

THAI

Land — Upper West
450 Amsterdam Ave (bet. 81st & 82nd St) 212-501-9121 — $25 L

Lemongrass Grill — Upper West
2534 Broadway (at 95th St) 212-665-0881 — $22 L

Jasmine — Upper East
1619 2nd Ave (at 84th St.) 212-517-8854 — $20 L

So-Woy — Upper East
1479 1st Ave (at 77th St.) 212-744-6374 — $20 L

Sala Thai — Upper East
1716 2nd Ave (bet. 88th & 90th St) 212-410-5857 — $25 L

Spice — Upper East
1411 2nd Ave (bet. 73rd & 74th St.) 212-585-5348 — $25 L

Viang Pung — Upper East
1303A 2nd Ave. (bet. 72nd & 73rd St.) 212-243-8484 — $22 L

Chaapen Thai — Midtown West
751 9th Ave (at 51st St) 212-586-6601 — $20 L

BANGKOK HOUSE — Midtown West

Established in summer of 2002 Bangkok house has been recognized as one of the best Thai restaurants in Manhattan It features a great location near both Times Square and all Broadway Theaters Listed one of the top ten best Thai restaurant in NYC by Citysearch"
360 W 46th St (bet. 8th & 9th Ave) 212-541 5343 www.bangkokhousenyc.com — $15 L

Pam Real Thai — Midtown West
402 W. 47th St (bet. 9th & 10th Ave) 212-315-4441 — $20 L

Pongsri Thai — Midtown West
244 W. 48th St. (bet. Broadway & 8th Ave) 212-582 3382 — $20 L

Topaz Thai — Midtown West
127 W. 56th St. (bet. 6th & 7th Ave) 212-957-9020 — $15 L

YUM YUM 3 — Lower Mid

YUM YUM 3 is the third and most exciting of all the Yum Yum family of restaurants Conveniently located at corner of 45th St. and 8th Ave, we offer the most authentically traditional Thai menu and most affordable prices you can find in Manhattan
658 9th Ave (bet corner of 46th St) 212-956-0033 www.yumyum3.com — $15 L

YUM YUM BANGKOK — Midtown West

Casual-hip atmosphere inexpensive but very worthwhile cuisine is fun place to chill We feature a variety of authentic Thai cuisine seafood, beef, duck and chicken dishes and weekly Chef's special Prix fixe Special only $14.95
650 9th Ave. (bet 45th & 46th St) 212-262-7244 www.yumbangkoknyc.com — $15 L

Janya Thai — Chelsea
391 3rd Ave (bet. 26th & 29th St.) 212-889-1330 — $25 L

Lemongrass Grill — Chelsea
138 E. 34th St (bet. Lexington & 3rd Ave.) 212-213-3317 — $20 L

Pad Thai — Chelsea
114 8th Ave. (bet. 15th & 16th St.) 212-691-4228 — $20 L

Pongsri Chelsea — Chelsea
105 W. 23rd St (bet. 6th & 7th Ave.) 212-645-1400 — $20 L

Pongsri Thai — Chelsea
311 2nd Ave (at 18th St.) 212-477 2727 — $20 L

Regional Thai — Chelsea
208 7th Ave (bet. 21St & 22nd St) 212-807 9972 — $20 L

Room Seruce — Chelsea
168 5th Ave (bet. 18th & 19th St.) 212-691 0299 — $25 L

Royal Siam — Chelsea
240 6th Ave (bet. 22nd & 23rd St) 212 741 1732 — $15 L

Galanga — West Village
148 W. 4th St. (bet. Macdougal & 6th) 212-228-4257 — $15 L

Lemongrass Grill — West Village
9 E. 13th St (bet. 5th Ave. & University Pl) 212-242-0500 — $20 L

Lime Thai Bistro — West Village
29 7th Ave S (bet. Bedford & Morton St) 212 727 2676 — $20 L

West Village **Prem-on Thai**
136 W Houston St (MacDougal & Sullivan) $25 L
212-353-2338

East Village **Elephant**
50 E 1st St (bet 1st & 2nd Ave) $25 L
212-505-7739

East Village **Holy Basil**
149 2nd Ave (bet 9th & 10th St) $15
212-460-8567

East Village **Klong**
7 St Marks Pl (bet 2nd & 3rd Ave) $20 L
212-505-9955

East Village **SEA**
75 2nd Ave (bet 4th & 5th St) $15 L
212-228-5505

East Village **Spice**
70 University Pl (bet 10th & 11th St) $15 L
212-982-3758

Lower Mhn **Kin Khao**
171 Spring St (Thompson & W Bway) $25 L
212-925-2929

Lower Mhn **Peep**
177 Prince St (bet Sullivan & Thompson St) $20 L
212-254-7337

Brooklyn **Lily Thai**
815 Grand St (bet Leonard & Lorimer St) $20 L
718-218-7522

Brooklyn **Long Tan**
197 5th Ave (bet Berkeley & Union St) $25
718-622-5444

Brooklyn **SEA**
114 N 6th St (at Berry St) $24 L
718-384-8900

Brooklyn **Tuk Tuk**
204 5th St (bet Hoyt & Bond St) $12 L
718-222-5596

VIETNAMESE

Upper West **Saigon Grill**
620 Amsterdam Ave (at 90th St) $25 L
212-675-3072

Upper East **Asia Grill**
1233 2nd Ave (at 65th St) $20 L
212-753-9818

Upper East **Vermicelli**
1482 2nd Ave (bet 77th & 78th St) $20 L
212-288-8668

Koreatown **PHO32**
2 W 32nd St (bet 5th Ave & Broadway) $20 L
212-695-0806

Chelsea **Ben Noodles**
301 2nd Ave (bet 22nd & 23rd St) $22 L
212-725-7770

Chelsea **Lannom**
303 3rd Ave (bet 27th & 28th St) $30 L
212-686-5168

Chelsea **O Mai**
50 9th Ave (bet 19th & 20th St) $25
212-633-0550

Chelsea **Omai**
156 9th Ave (bet 19th & 20th St) $20 L
212-633-0550

West Village **Saigon Grill**
91 University Pl (bet 11th & 12th St) $25 L
212-982-3691

East Village **Nicky's Vint**
150 E 2nd St (at Ave. A) $9 L
212-388-1088

Lower Mhn **HOLAN**
135 W Broadway (bet Thomas & Duane St) $15 L
212-233-1339

Lower Mhn **Nam**
110 Reade St (Church & W Broadway) $20 L
212-267-1777

Lower Mhn **Nha Trang**
87 Baxter St (bet Bayard & Canal St) $15 L
212-233-6848

Lower Mhn **Pho Tu Do**
110 Bowery St (bet Hester & Grand St) $20 L
212-966-2660

Lower Mhn **Vint Cafe**
345 Greenwich St (bet Harrison and Jay St) $25 Su L
212-431-5683

Brooklyn **Nicky's Viet**
311 Atlantic Ave (bet Hoyt & Smith St) $9 M L
718-855-4838

OTHER

Upper West **Rain**
100 W 72nd St (Amsterdam & Columbus) $25
212-501-0776

Midtown West **Blue Chili**
251 W 51st St (bet 8th & Broadway) $20
212-459-5237

Midtown West **VYNL**
754 9th Ave (bet 50th and 51th St) $25 L
212-374-2003

Midtown West **Zen Palate**
663 9th Ave (at 46th St) $25 L
212-582-1669

Chelsea **Planet Thailand 212**
30 W 24th St (bet. 5th & 6th Ave) $25
212-727 7028

Chelsea **Rice on Lexington Ave**
115 Lexington Ave (at 28th St) $20
212-686-5400

Chelsea **Vele**
66 W 21st St (bet 5th & 6th Ave) $20
212-675-8007

West Village **Cafe Asean**
117 W 10th St (Greenwich & 6th Ave) $22 L
212-633-0346

East Village **Friendhouse**
99 3rd Ave (bet 12th & 13th St) $15 L
212 388-1838

East Village **Lannam**
121 University Pl (at 13th St) $20 L
212-420-1179

East Village **MA*YA**
234 E 4th St (bet Ave A & B) $20
646-313-1987

East Village **Shiki Kitchen**
135 1st Ave (bet 9th & St Marks Pl) $25
212-614-1505

Lower Mhn **Franklin Station Cafe**
222 W Broadway (bet Franklin & White St) $10 L
212 274-8525

Lower Mhn **Kampuchea Noodle Bar**
79 Nivington St (at Allen St) $25 L
212-529-3901

Lower Mhn **Rice**
202 Elizabeth St (Houston & Bleecker) $20 L
212-226-5775

Brooklyn **Choi Home Kitchen**
124 N 6th St. (corner Berry St.) $16 L
718-599-5898

Brooklyn **Planet Thailand**
133 N 7th St. (bet. Bedford Ave. & Berry St.) $25 L
718-599-5756

Brooklyn **Rice**
168 DeKalb Ave (at Cumberland St) $20 L
718-858-2700

Brooklyn **Snacky**
187 Grand St (bet. Bedford & Diggs Ave) $10 Su
718-486-4848

New Jersey **AOZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042 $25 L
973-233-9400

New Jersey **Bistro En**
252 Degraw Ave Teaneck NJ 07666 $25 M
201-692-0700

$$ $25 - 40

CHINESE

Upper East **Cafe Evergreen**
1299 1st Ave (bet. 69th & 70th St) $30 L
212-744-3266

Upper East **Philippe**
33 E 60th St (bet. Madison & Park Ave) $40 L
212-644-0605

Upper East **Pig Heaven**
1540 2nd Ave (bet 80th & 81st St) $30 L
212-744-4933

Upper East **Shanghai Pavilion**
1378 3rd Ave (bet. 78th & 79th St) $37 L
212-585-3388

Upper East **Wu Liang Ya**
215 E 79th St (bet 2nd & 3rd Ave.) $29 L
212-534-6898

Midtown West **Ruby Foo's Times Sq**
1626 Broadway (bet 49th & 50th St) $30 L
212-489-5600

Midtown East **Chiam Chinese Cuisine**
160 E 48th St (bet. Lexington & 3rd Ave) $40 L
212-371-2323

Midtown East **Dynasty Sung**
511 Lexington Ave (at 48th St) $35 L
212 355-1200

Midtown **Peking Duck House**

BEST PEKING DUCK IN NYC Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy. www.pekingduckhouseny.com
236 E 53rd St (bet 2nd & 3rd Ave) $33 L
212-758-5260

Midtown East **Tse Yang Restaurant**
34 E 51st St (bet Park & Madison Ave) $40 L
212-644-5447

Gramercy **Wakiya**
2 Lexington Ave (at 21st St) $40
212-995-1330

West Village **Chinatown Brasserie**
380 Lafayette St (at Great Jones St) $40 L
212-533-7000

KOREAN

Midtown East **Korea Palace**
127 E 54th St (bet. Park & Lexington Ave) $30 Su L
212-832-2350

Koreatown **Cho Dang Gol**
55 W 35th St (bet. 5th & 6th Ave) $30 L
212-695-8222

Koreatown **HANGAWI**
12 E 32nd St (bet. 5th & Madison Ave.) $30 L
212-213-0077

Koreatown **Kang Suh**
1250 Broadway (at 32nd St) $30 L
212-564-0845

Koreatown **On Hwa**
5th Avenue St (at Bedford St.) $30 L
212-414-1224

Korea **Persimmon Kimchi House**

The true taste of Korea. Seasonal 5-course prefix menu changes every two weeks. All homemade including many variety of seasonal kimchi and other dishes using ingredients from local farmers and farms in Korea. Enjoy chef Youngsun Lee's Neo-Korean cuisine
277 E 10th St (bet. 1st & Ave A) $37 L
212-260-9060 www.persimmoncuisine.com

THAI

Midtown West **Breeze**
861 9th Ave (bet. 56th & 57th St) $30 L
212-262-7777

Midtown West **Choi Home Kitchen**
830 8th Ave (at 50th St) $30 L
212-707-8778

West Village **Highline**
835 Washington St (at Little W 12th St) $36 L
212-243-3335

Queens **Erawan**
213-41 39th Ave (at Bell Blvd) $30
718-229-1620

Queens **D Thai Bistro**
108-25 Ascan Ave (bet Austin & Burns St) $30 L
718-261-6599

VIETNAMESE

Midtown East **Bai**
246 E 44th St (bet. 2nd & 3rd Ave) $30 L
212-661-6541

Lower Mhn **Mai House**
108 Franklin St (Greenwich and Hudson) $35
212-431-0606

OTHER

Upper West **Hispaniola**
628 W 161st St (at Cabrini Blvd) $35 L
212-740-5222

Upper West **Panang**
240 Columbus Ave. (bet. 71st & 72nd St) $30 L
212-769-3588

Upper West **Ruby's Foo's Uptown**
2182 Broadway (bet. 77th & 78th St) $39 L
212-724-4700

Upper East **Amber**
1406 3rd Ave (at 80th St) $34 L
212-249-5020

Upper East **Gobo**
1426 3rd Ave (at 81st St) $31 L
212-288-5058

MOCO

MOCO is chef Joe Kurauchi's culinary lab. Joe's global dining menu includes fried calamari with cuttlefish ink, baby octopus ceviche, taco moco, ham-made sushi rolls which he supplements with his own formula. Open for lunch and dinner

516A 3rd Ave (bet. 34th & 35th St) $30
212-685-3663

Chow Bar

230 W 4th St (W. 10 & Christopher St.) $31
212-633-2212

Gobo

401 6th Ave (bet. 8th St. & Waverly Pl.) $31
212-255-3242

Lucky Cheng's

24 1st Ave (bet. 1st & 2nd St.) $30
212-473-0816

O.G.

507 E 6th St (bet. Ave. A & B) $30
212-477-4648

$$$ $41 - 65

CHINESE

Shun Lee West

43 W65 St (Columbus & Central Pk W.) $52
212-595-8895

Chin Chin

216 E 49th St. (bet. 2nd & 3rd Ave.) $45
212-888-1555

Shun Lee Palace

155 E 55th St (bet. Lexington & 3rd Ave.) $52
212-371-8844

KOREAN

Won Lae Oak

146 Mercer St (bet. E. Houston & Prince St.) $50
212-925-8200

THAI

Kittichai

60 Thompson St (bet. Broome & Spring) $56
212-219-2000

VIETNAMESE

Le Colonial

149 E 57th St (bet. Lexington & 3rd Ave.) $50
212-752-0808

Indochine

430 Lafayette St (Astor Pl. & 4th St.) $50
212-505-5111

OTHER

Rue 57

60 W 57th St (at 6th Ave.) $45
212-307-5656

Aja Asian Bistro

106 1st Ave (on 58th St.) $43
212-[illegible]-4806

Asia De Cuba

237 Madison Ave (bet. 37th & 38th St.) $56
212-726-7755

Fusha Asian Cuisine

1065 1st Ave (at 58th St.) $45
212-752-4683

$$$$ $66 or more

CHINESE

China Grill

CRS Bldg., 60 W 53 d St (bet 5th &6th Ave) $66
212-333-7788

MR K's

570 Lexington Ave (at 51st St.) $75
212-583-1668

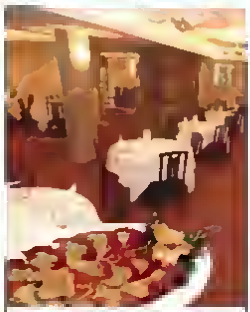
MOCO GLOBAL DINING

chef: joe kurauchi
212 685.3663
516A 3rd Ave. (bet. 34th & 35 th St.)

Subscribe now
for only $19.99!

Get the month's full listings on Japanese dining, shopping and events around town. We will deliver CHOPSTICKS to your door.

CHOPSTICKS
www.chopsticksny.com



PEKING DUCK HOUSE

BEST PEKING DUCK IN NYC

236 East 53rd St. (bet. 2nd & 3rd Ave) NY NY 10022	28 Mott St. New York, NY 10013
Tel: 212-758-8260	Tel: 212-227-1810
Fax: 212-753-0236	Fax: 212-227-1820

www.pekingduckhousenyc.com

Songsri
since 1971

THE BEST AUTHENTIC THAI RESTAURANT

OPEN 7 DAYS 11:30am-11:30pm

Recommended by:
THEATRE WEEK
NEW YORK TIMES ★★
ZAGAT

Four Convenient Locations

Chinatown
106 Bayard St. (Corner of Baxter St.)
212-349-3132

Gramercy Park
311 2nd Ave. (Corner of 19th St.)
212-477-2727

Chelsea
165 W 23rd St. (Bet. 6th & 7th Ave.)
212-645-8808

Theater District
244 W 48th St. (Bet. 8th Ave. & Broadway)
212-582-3392

YUM YUM BANGKOK
650 9th AVENUE
BET 45th & 46th ST
212-262-7244
www.yumbangkoknyc.com

BANGKOK HOUSE
360 W. 46th STREET
BET 8th & 9th AVE
212-541-5943
www.bangkokhousenyc.com

YUM YUM 3
658 9th AVENUE
CORNER OF 46th ST
212-956-0639
www.yumyum3.com

Book Your PARTY NOW for Special Rate! 646-645-9221 (Nune)

Grocery & Sake Guide

The following list of stores where you can buy Japanese food and liquor

GROCERY

JAS Mart 1
2842 Broadway (bet. 110th & 111th St.)
212-666-4780 — Japanese

M2M Broadway & 114th
2935 Broadway (bet. 114th & 115th St.)
212-280-4600 — Japanese

Katagiri & Co Inc
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212-755-3566 — Japanese

Yagura
246 E. 41st St. (bet. 5th & Madison Ave.)
212-878-3777 — Japanese

Hannah Reum
25 W. 32nd St. (bet. Broadway & 5th Ave.)
212-695-3263 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115 — Korean

JAS Mart 3
34 E. 29th St. (bet. Park & Madison Ave.)
212-387-8882 — Japanese

JAS Mart 2
35 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-420-6370 — Japanese

M2M E. Village
200 E. 11th St. (at 3rd Ave.)
212-353-2898 — Japanese

Sunrise Mart
4 Stuyvesant St. 2nd Fl. (3rd Ave. & 9th St.)
212-598-3040 — Japanese

Pearl River Mart
477 Broadway (bet. Grand St. & Broom St.)
800-878-2446 — Chinese

Sunrise Mart, SoHo
454 Broome St. (W Broadway & Wooster)
212 219-0033 — Japanese

Tonjin Mart
31 Mulberry St. (bet. Canal & Bayard St.)
212-962-4922 — Japanese

Tonjin Mart
6516 Fort Hamilton Pkwy (at 65th & 63th St.)
718-238-0373 — Japanese

Family Market
29-15 Broadway (bet. 29th & 30th St.)
718-956-7925 — Japanese

Han Ah Reum
141-40 Northern Blvd. (Parsons & Bowne)
718-359-0700 — Korean

Han Ah Reum
165-40 Northern Blvd. (166th & 167th St.)
718-886-0006 — Korean

Han Ah Reum
29-02 Union St. (at 29th Ave.)
718-445-5656 — Korean

Han Ah Reum
59-18 Woodside Ave. (59th & 60th St.)
718-447-0759 — Korean

Han Ah Reum
400 Hillside Ave. Williston Park NY 11596
516-869-0270 — Korean

Sakura-ya
73-05 Austin St. (bet. Ascan Ave. & 73 Rd.)
718-268-7220 — Japanese

Asian Market
91 Colvin Ave. Albany NY 12208
519-459-8186 — Chinese

DAIDO
522 Mamaroneck Ave. White Plains NY
914-683-8735 — Japanese

OS Seafood
14-15 North Central Ave. Hartsdale NY 10530
914-649-0085 — Japanese

Fuji Mart Scarsdale
616 White Plains Rd. Scarsdale NY 10583
914-472-1468 — Japanese

Kam San Foods
22 Parker Ave. White Plains NY 10601
914-428-4500 — Korean

NIJIYA Market
38 N. Central Ave. Hartsdale NY 10530
914-949-2178 — Japanese

Oishinho
263 Halstead Ave. Harrison NY 10528
914-835-4390 — Japanese

Nara Japanese Foods
1694 Main St. Port Washington NY 11050
516-883-1838 — Japanese

Shin Nippon Do
63 Main Ave. Port Washington NY 11577
516-625-1814 — Japanese

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463
201-444-5133 — Japanese

Han Ah Reum
518-14 Old Post Rd. Edison, NJ 08817
732 248-8586 — Korean

Han Ah Reum
1720 Marlton Pike. Cherry Hill NJ 08003
856-489-8611 — Korean

Han Ah Reum
25 Lafayette Ave. Englewood, NJ 07631
201-871-9822 — Korean

Han Ah Reum
280 Bergen Tpke. Little Ferry NJ 07643
201-614-0400 — Korean

Han Ah Reum
321 Broad Ave. Ridgefield NJ 07657
201-943-3700 — Korean

Mitsuwa Marketplace
595 River Rd. Edgewater NJ 07020
201-941-3113 — Japanese

OAIDO Fort Lee
1385 16th St. Fort Lee NJ 07024
201 544-0020 — Japanese

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450
201-670-0552 — Japanese

Fuji Mart
1212 E. Putnam Ave. Riverside, CT 06878
203-637-2107 — Japanese

J-Mart
15 Orange St. New Haven CT 06510
203-782 1234 — Japanese

Kotobukiya
1815 Massachusetts Ave. Cambridge, MA
617 354-5314 — Japanese

Maido
36 N. Narberth Ave. Narberth PA 19072
610-747 0557 — Japanese

Tokyo Japanese Store
5855 Ellsworth Ave. Pittsburg, PA 15232
412-661-9777 — Japanese

LIQUOR

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.)
212 932-0150 — Sake

Nancy's Wine
313 Columbus Ave. (bet. 74th & 75th St.)
212-877-4040 — Sake

Garnet Wine
929 Lexington Ave. (bet. 69th & 70th St.)
212 772 3211 — Sake

Mister Wright
1583 3rd Ave. (bet. 89th & 90th St.)
212 722-4584 — Sake

Ambassador Wine
1020 2nd Ave. (at 54th St.)
212-421-5078 — Sake Shochu

Landmark wine
167 W. 23rd St. (6th & 7th Ave.)
212/242/9323 — Sake Shochu

Union SQ Wine
140 5th Ave. (at 19th St.)
212-675-8100 — Sake

LEDU WINES
609 Washington St. (at Leroy St.)
212-924-6958 — Sake

Astor Wine
399 Lafayette St. (at 4th St.)
212-674-7501 — Sake

MJK liquor
161 3rd Ave. (bet. 15th & 16th St.)
212-475-9158 — Sake

Sakaya
324 E. 9th St. (bet. 1st and 2nd Ave.)
212-505-7253 — Shochu

Warehouse Wines
736 Broadway (at W.8th St.)
212-982-7770 — Sake

East Village Wine
103 Stanton St. (bet. Clinton & Attorney)
212-358-7700 — Sake

Granycte Wine
151 Grand St. (bet. Crosby & Lafayette St.)
212-925-1236 — Sake

New York Wine EX
5 Broadway (bet. Morris & Battery Pl.)
212-422 2222 — Sake

September Wines L.I.C.
100 Stanton St. (at Lurflow St.)
212 388-0770 — Sake Shochu

Heights Chateau
123 Atlantic Ave. Brooklyn NY 11201
718-330-0969 — Sake Shochu

Smith and Vine
368 Smith St. (bet. Douglass & Degraw)
718-243-2464 — Sake Shochu

SHUGO

SAKE STORE AT HARTSDALE SINCE 2001. We are proud to carry a full line of SAKE from all corners of Japan. If you have your favorite, please call and we'll be happy to get it for you. Open 7Days 11:00am-7:00pm 12:00pm-7:00pm (Wed Sun)

12 N. Central Ave. Hartsdale NY 10530
914-949-5900 — Sake/ Shochu

Oekta Super Market
420 Washington St. Hoboken NJ 07030
201-420-7600 — Sake Shochu

JAPANESE WHOLESALER

Central Bochi U.S.A., Ltd.
55-30 45th Street Maspeth, NY 11378
718-729-8956 — Food

Oaisa Trading Co., Inc
149-50 120th St. College Point NY 11356
718-539-8100 — Food

JFC International Inc.
40 Varick Ave. Brooklyn NY 11237
718-456-8805 — Food Sake

Nishimoto Trading Co.
802 Washington Ave. Carlstadt NJ 07072
201-804-1600 — Food Sake

NY Mutual Trading Inc
25 Kingsbridge Rd. Moonachie, NJ 07074
201-933-8555 — Food Sake

Wine of Japan Import
235 W. Parkway Pompton Plains NJ 07444
973-835-0585 — Sake

Please Visit Our Website! Updated Daily!!

www.chopsticksny.com

CHOPSTICKS

Tricks & Trivia

Bad Manners Chopsticks (Never do that!)

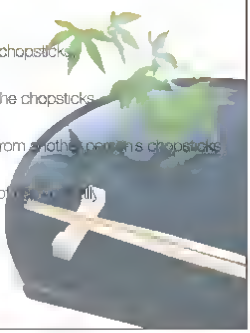
Name bashi
Licking the tips of the chopsticks

Sashi bashi
Spearing food with the tips of the chopsticks

Yosa bashi
Pulling dishes towards you using the chopsticks

Hashi utsushi
Taking food with your chopsticks from another person's chopsticks

Tsukitate bashi
Sticking chopsticks into the bowl of rice vertically



CHOPSTICKS

Not all Soy Sauces are created equal.
Kikkoman makes all the difference.

KIKKOMAN

For recipes, visit us at www.kikkoman-usa.com

ADVERTISEMENT

MORINAGA TOFU PUREE HAS THE BODY THAT I NEED FOR OUR HOME-MADE TOFU

We sell 25 to 30 home-made tofu dishes here daily, and it's our star item. But I have been looking for a product that adds more body to the tofu, and Morinaga Tofu Puree finally gave me the answer.

—*Jiro Iida*, Head Chef at Aburiya Kinnosuke

INGREDIENT WITH A DOUBLE FEATURE

Aburiya Kinnosuke, located in the heart of midtown Manhattan, is one of the vanguard *robata-yaki* (charbroiled skewer) restaurants in New York City. Head chef *Mr. Jiro Iida* was recently introduced to **Morinaga Tofu Puree** and got attached to it immediately. He shares his impression: "It's actually heavier than I expected." But the heaviness of the Tofu Puree is exactly what he wanted. "The product I currently use for making our home-made tofu has a clean taste, but in a way it's too clean for me. I want more body in our dish. The Tofu Puree maintains a solid flavor as well as keeps its smooth texture, which is perfect for our dish," says *Mr. Iida*.

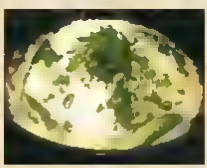
In addition to *home-made tofu*, Aburiya Kinnosuke serves a variety of tofu dishes. The menu is seasonal, and each season they have a special tofu item such as *Tofu Dengaku* (Grilled Tofu with Miso Paste) and *Tofu no Kunsei* (Smoked Tofu). Since they make all the tofu they use by themselves, it is crucial to make it efficiently. Morinaga Tofu Puree solves this problem as well. *Mr. Iida* explains, "I noticed Morinaga Tofu Puree would save huge amounts of time and labor since we could skip the process of mixing *tonyu* (soy milk) and *nigari* (special type of salt) to produce a certain texture."

THE SWEET SMELL OF POSSIBILITY

As well as savory dishes, *Mr. Iida* is quite knowledgeable about dessert. After being asked in what kind of sweet dish he would like to use Tofu Puree, he answers, "It would be perfect for ice cream or pudding. When I was in Japan, I often cooked *Tonyu Pudding* by using soy milk and *kanten* (agar), and I personally like the texture better than regular pudding. The Tofu Puree would allow me to reproduce that flavor very easily."

The recipe he shares with us today is not a cold dessert but a baked one, *Tofu Green Tea Chiffon Cake* (see recipe on following page). Employing a non-Japanese technique with traditional Japanese ingredients, he creates an elegant dish. Actually, *Green Tea Chiffon Cake* is something he often cooks, but it is the first time for him to use Morinaga Tofu Puree as a substitute for milk. "It is surprising that the Tofu Puree version rises more than the milk version," says *Mr. Iida*. Even in the dessert category, this product shows its power. It stimulates the experienced chef's curiosity for further exploration.

Jiro Iida
Although he has focused on authentic Japanese cuisine during the couple of years since he moved to New York, his previous experience included Western style cuisine. The sources of his culinary ideas are borderless, and this philosophy contributes to Aburiya's original menu with its daily special.



Tofu Gratin is made of layer of mushrooms, Aburiya's home-made tofu, vegetables, and cheese. "Placing the mushrooms on the bottom of the dish is the key. The moisture from the baked mushrooms prevents burning," says Mr. Iida.

Aburiya Kinnosuke
213 E. 45th St.
(bet. 2nd & 3rd Ave.),
New York, NY 10017
TEL. 212-687-6855

Tofu Puree Recipe vol.1

TOFU GREEN TEA CHIFFON CAKE

RECIPE COURTESY OF *JIRO IIDA* (ABURIYA KINNOSUKE)

INGREDIENTS (7 inch chiffon cake tin)

- ❑ egg yolk ... 40g (about 2 egg yolks)
- ❑ vegetable oil .. 37g
- ❑ all purpose flour ... 80 g
- ❑ egg white (about 4 egg whites) ... 160 g
- ❑ sugar ... 90g
- ❑ Morinaga Tofu Puree ... 160 g
- ❑ Maccha powder (green powder) ... 20 g

PREPARATION

1. Preheat oven to 350 degree F
2. Mix egg yolk and vegetable oil
3. Add flour and maccha powder to (1) little by little, and whisk to combine. (photo A)
4. Add Tofu Puree into (2) The amount of Tofu Puree varies depending on the temperature, type of oils, etc In order to check the appropriate amount, tilt the bowl and see if the batter flows slowly
5. Beat egg white to become foamy and add sugar gradually Continue to beat until foam hardens. (photo B)
6. Put (5) into (4) Be careful not to deflate the egg white
7. Pour (6) into 7-inch chiffon cake tin
8. Bake in the oven for 20 – 35 minutes until the cake rises and its surface becomes slightly browned
9. Place the chiffon cake tin upside down on a wire rack and let it cool for about 24 hours If you don't have a wire rack, use a bottle to hold the chiffon cake tin

MORI-NU

The chef's choice for the great tasting results!

*Stir well before use

Morinaga Nutritional Foods, Inc.
Established 1985

Tofu Puree — the extraordinary ingredient

Tofu Puree has a very mild soybean flavor and creamy texture. Tofu Puree is an extraordinary ingredient for use in a variety of products.

MORI-NU TOFU

- Shelf Stable (No Refrigeration Needed)
- All Natural
- No Preservatives
- Aseptically Packed

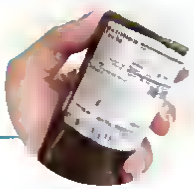
2441 W. 205th St Suite C102
Torrance, CA 90501
TEL: 310-787-0200

Visit our website for more information
www.morinu.com

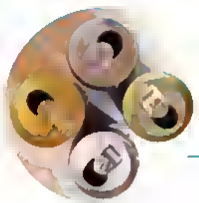
BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS – VOL 4 –

KAN KOHI (CANNED COFFEE)

BY *NOBI NAKANISHI*



Can't understand what kind of coffee you're getting? Here's a tip: take a look at the Nutrition Label on the back. It will tell you the dominant ingredient –sometimes coffee sometimes milk– and about any special flavors.



Here's a picture of four of the cans I finished one after the other. My hands were shaking because I drank so many at once. After taking this photo, I went to the gym, cleaned my apartment and even considered cleaning my neighbor's.

I love coffee. It's my secret to writing this 'Buying Japan' article every month. Actually, it's my secret to waking up in order to write at all. Over the years, I have tried virtually every type, brand, and preparation of coffee that has been invented, and I can safely say that I've enjoyed almost every cup I've ever had, from drip coffee at a late-night diner to measured cups brewed by modern 'pod' espresso machines. When I received the assignment this month – **Kan Kohi (Canned Coffee)** – every caffeine dependent cell in my body jumped for joy.

The lucky ones who have been to their local Japanese grocery or convenience store have seen these colorful little cans in the cooler, a staple of the Japanese canned drink market since the late 1960's. That's right – Canned Coffee is a Japanese invention (you didn't think that I'd write about it here if it wasn't, would you?). In fact, 'Kan Kohi' in Japan is so popular that all of the large drink companies there offer a canned coffee drink, including Suntory, Kirin, Asahi, Sapporo, Calpis, and even Coca Cola.

The two most historically significant canned coffee makers are UCC Ueshima Coffee Co. and Pokka. UCC introduced the first successful canned coffee in 1969 (an earlier attempt in 1965 by a smaller company was unsuccessful). Pokka released the hot/cold vending machine in Japan in 1973, which was also pivotal to the distribution and sales of the product, and both companies are today considered synonymous with canned coffee. Any time of the year in Japan, you can get a coffee fix from a vending machine – hot cans in the winter and ice cold ones in the summer.

Today, the competition to have the best canned coffee has skyrocketed. You can't talk about beverage marketing in Japan without talking about canned coffee, which is as chic and ephemeral as fashion trends. New flavors come and go every year, and different ways of brewing, in-vogue flavors, and even healthy additives are part of the strategy to stay on top. People in Japan are at the point of being obsessed with all the minute differences – wouldn't you be if you could find canned coffee that was brewed mere hours after the beans were roasted and ground?

I bought a few cans at Sunrise Mart to begin my pseudo scientific taste test. The cans themselves are like little works of art (in fact, many people like to collect the cans for sheer aesthetic purposes). When you take your first sip, you are instantly hooked by the smooth and complex flavors. From traditional black, sugary sweet, and rich and creamy, there are indeed many types of canned coffee, for all discerning tastes.

In a matter of minutes, I managed to consume 5 cans of these tasty drinks. I feel like I'm ready to write this entire magazine, but I've actually run out of my designated space. But let me leave you with one recommendation – stock up now, and you'll have a great cold coffee treat ready to cool you down and perk you up during the impending summer weeks.

House Foods

More Variety

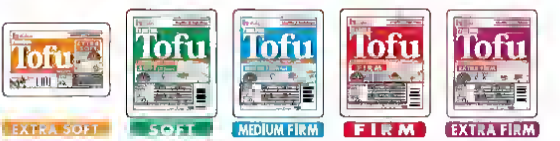
More Delicious

More Fun

than You Ever Imagined!

With **5** different varieties of
House Premium Tofu,
the possibilities are Endless.

House® Premium **Tofu**

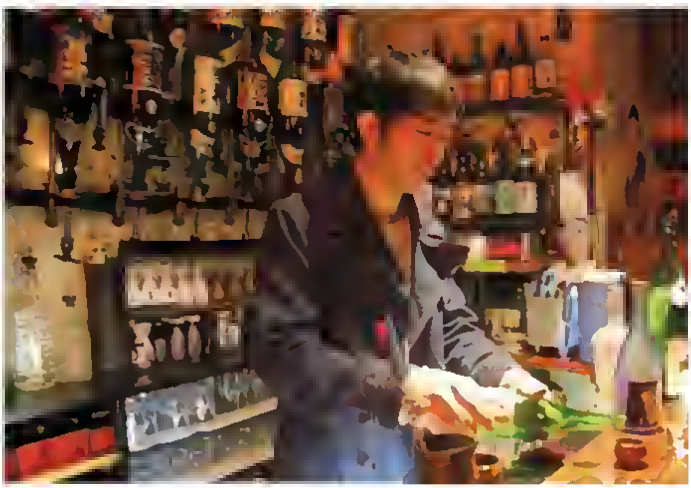


For free recipes and questions visit our website
at **www.house-foods.com** or call **1-800-TRY-TOFU** (879 8638)

conversation with sake sommelier

A DECADE OF SPREADING THE LOVE FOR SAKE

In the early 90s, Decibel in the East Village was one of the first places to introduce sake to New Yorkers. The dark, dungeon-like space located below street level with hardly a sign out front can be a challenge to find, but every aspect, including their eclectic taste in music is an added richness to the whole sake experience here. Today, more than a decade later since opening its doors, this small, dingy, gem of a place stacked with sake from all over Japan is still where all levels of sake drinkers in New York flock to. *Yuki Mori* is the new manager here that has now taken on the task of spreading the love for sake to westerners, and with great enthusiasm.



What made you want to pursue the field of sake?

In college I majored in Japanese Folkloristics, which is like anthropology with a concentration on Japanese culture. So I studied Japanese traditional festivals, and the stuff the average Japanese people do. But it wasn't until I came here to work three years ago that I decided to go into the field of sake. After working here, and seeing non-Japanese people react to sake, I realized I wanted to pursue this field because I want the people outside of Japan to know the Japanese culture, and I thought sake could be a great gateway towards that. If people enjoyed sake, they would be more likely to learn other things about Japan. Also sake is a very important part of the culture, too. Most of the customers here are non-Japanese, so it's a great opportunity for me to introduce people to the Japanese culture.

What is your personal favorite these days?

My taste is always changing, so I have many favorites, but one of those favorites is *Kansansui* from Fukuoka. The first time I had it, the softness of the flavor really struck me. It's not a strong impact, but the subtleness of it is really nice. I think it would go well with sashimi. My current favorite is *Ugo no Tsuki*. It's a ginjo from Hiroshima. It's very fruity but smooth, and clean at the same time. I think it would be good with ohitashi (marinated spinach).

If a sake beginner came to you and said they want to learn about sake, what would your suggestion be?

I'd tell them to find a sake that they really like. Or it doesn't even have to be a sake that they like, but just to pick one. Then start comparing other sakes against it. Gradually, they'll start understanding their own taste. I started with *Kansansui*.

Also, the first thing that I was taught in the sake class for being a licensed sake advisor is to understand that sake can be dangerous. They emphasized on how to drink it safely, because if you consume too much of alcohol, it can have terrible consequences.

Are there any general rules when it comes to pairing sake with food?

The general rule of thumb is, rich taste with rich tasting sake. But I think sake generally goes with everything. I've had pizza with sake, and it was pretty good. I personally think sake goes well with cheese.

How is it different from wine?

It's the acidity of wine that makes it tricky to pair with food, but with sake, you don't have that. There's really no limits.

What is the trend that you see in your bar? What is your hope?

I think ginjo is popular these days because it's fruity, and many people who are interested in sake compare it with wine. The East Village has changed a lot. Before, people would come in and ask for the cheapest sake, or the house sake. Now people ask for a specific taste, like dry ones, or fruity ones because their knowledge of alcohol is more sophisticated. We currently have 80 sakes, 18 shochu, and some awamori (alcohol from Okinawa). I want to expand it to at least 100 sakes in the near future.

Decibel
240 E. 9th St. (bet. 2nd & 3rd Aves.),
New York, NY 10003
TEL. 212-979-2733

月桂冠 鳳麟 純米大吟醸
- 2006, 2007 & 2008 -
3年連続モンドセレクション
最高金賞受賞!
GEKKEIKAN SAKE
Ultra Premium Junmai Daiginjo
HORIN
MONDE SELECTION Brussels
WORLD SELECTION OF QUALITY
2006, 2007, 2008
GRAND GOLD MEDAL
月桂冠 純米大吟醸
www.gekkeikan-sake.com
Drink Responsibly

梵
Born
Wing of Japan
Born Ice Berg
Born Dreams Come True
Born Tokugan
Junmai Daiginjo
Katonkichibee
www.born.co.jp
Imported / Distributed by
Trading, Inc. 201-933-9535 / www.syuto.com
Distributed by Kyoda Beverage Co., Inc. 212-864-4004

伝統
Tradition
磨かれた技
Mastery
真心
Generocity
舞姫
THE REFINED JAPANESE SAKE
MAIHIME
DANCING PRINCESS
MAIHIME SHUZO
www.maihime.co.jp
IMPORTED BY
Wine of Japan Import, Inc
235 West Parkway,
Pompton Plains, NJ 07444
TEL. 973-835-8585
FAX. 973-835-9097
www.wineofjapan.com
sake@wineofjapan.com
MAIHIME
Junmai Ginjo
720ml
MAIHIME
Karakuchi Ki-ippon
720ml

A Shochu Moment with Kyoya
- Miyazaki's Oldest Shochu Distillery -
Vol.9 Hei-hachi-ro
2006★
World selection
Gold medal
2007★ IWC
Gold medal
Unlike SAKE, authentic shochu does not need special care for preservation
If GINJO SAKE is stored for three months in an ordinary temperature, aroma degradation called "Hineka" will occur. Although Hineka is not a decay, loss of aroma is inevitable
As for shochu, it is weak to ultraviolet rays, such as a fluorescent lamp and sunlight, but even if it is stored at 120°F, quality degradation such as Hineka will never occur
When choosing a quality handmade shochu, what do you base your decision on? Probably it is still difficult to decide even if you check the back label of a shochu. But there is a simple way to determine the quality other than a price tag. It is to choose shochu in a bottle with deep color, such as black bottle, or to choose a bottle which is stored in a carton.
As it is the expression of the distiller who would like to avoid quality degradation by protecting the shochu from rays until it reaches the consumers.
-Hayato Hishinuma
Information
Get your bottle of "Hei-hachi-ro" at Landmark Wine & Sake in Chelsea
167 W 23rd St btwn 7th Ave & Avenue Of The Americas 212 242 2323
Distributed by JFC International, Inc. 718.458 8865

FUKUMITSUYA SAKE BREWERY SINCE 1625 KANAZAWA JAPAN

加賀鳳

"KAGATOBI"

"KAGATOBI"

KAGATOBI, named after the ancient firefighters, is brewed with high quality sake rice and Hyakunensui, our proud ground-water that springs out after traveling underground for over 100 years. Enjoy the prominent fragrance and the rich rice flavor of KAGATOBI

Kagatob Junmai Daiginjo "A"

Kagatobi Yamaha Junmai "Cho-Karakuchi"

FUKUMITSUYA SAKE BREWERY
www.fukumitsuya.co.jp/english/

Distributed by NISHIMOTO TRADING Co., Ltd.
201-804-1600 www.nishimototrading.com

Enjoy responsibly

PROMOTE YOUR BUSINESS IN CHOPSTICKS

info@chopsticksny.com
212-431-9970 Ex.130
for more information

Nanbu Bijin Makes Your Night

NISHIMOTO TRADING presents

SAKE FESTIVAL in NY 2008

Date: **May 30, 2008** Time: **12:30 pm - 3:30 pm**
Place: **The Bryant Park Hotel** (Celler Bar 1F)
40 W. 40th St., New York, NY 10018 www.bryantparkhotel.com

*This event is **PROFESSIONAL ONLY**
*Advanced registration is required
*Participants must be 21 and over

SAKE PRESENTATION & DEMONSTRATION HOSTED BY

Kamenoi Shuzo Co., Ltd. ◆亀の井酒造(株)
Fukumitsuya Sake Brewery ◆(株)福光屋
Yumegokoro Sake Brewery ◆夢心酒造(株)
Bunjo Brewery ◆(株)萬乗醸造
Hamare Shuzo Co., Ltd. ◆はまれ酒造(株)
Rokkasen Co., Ltd. ◆(株)六歌仙
Kizakura Co., Ltd. ◆黄桜(株)
Kirishima Shuzo Co., Ltd. ◆霧島酒造(株)
Satsuma Shuzo Co., Ltd. ◆薩摩酒造(株)
Yamamoto Distiller & Brewery ◆山元酒造(株)
Kumejima's Kumesen Co., Ltd. ◆(株)久米島の久米仙

For more information
Nishimoto Trading Co., Ltd. | 602 Washington Ave, Carlstadt, NJ 07072 | 201-804-1600 | www.nishimototrading.com

ADVERTISEMENT

Ryo and *Hama no Imota* Making Sake and Shochu Accessible to Everyone

Chigomusubi

Nancy's Wines For Food, which has been in business for 16 years on New York City's Upper West Side, introduced a new type of liquor for the first time in mid-April. According to Nancy's beverage expert *Peter Grottel Brown*, this was in response to customers' demand for it and the item was *shochu*. The *shochu* that *Peter* highlights is *Hama no Imota* from *Chiyomusubi*, a Japanese sake brewery that has been in operation for more than 140 years. Its playful label and the cloth that it is wrapped in create a unique packaging that he believes appeals to customers. As for its strong taste with an alcohol content of 24%, the hand-written card on the shelf where *Hama no Imota* sits reads, "Sweet potato and rice distilled with serious vodka-like kick."

However, *Peter* tries to dispel the image of *shochu* being the Japanese version of vodka. He explains, "*Shochu* has more flavor than vodka and is more focused. Vodka is straight and clean and either one of two types: low flavor or high octane and syrupy. It can be viscous and cloying, something that doesn't happen with *shochu*. It is more giving in the mouth and less harsh."

Whereas *Hama no Imota*'s 750ml big bottle can be intimidating for some customers, *Peter* says that the 180 ml *Junmaiginjo* sake *Ryo* is perfect for those who don't want to commit to such a large size. Its stylish blue distinctive triangularly shaped bottle often catches the eye of customers and leads them to buy it. *Peter* believes *Ryo* is a good item to introduce to first-time sake drinkers as it is based on white wine flavor and aromatic, with an alcohol content of 16%. Its smooth and subtle bitterness gives the impression of dry sake.

Regarding what foods would go well with each of these alcohols, as for *Hama no Imota* Peter says, "I believe its sweetness comes from the sweet potato, but because it has this quality it should be paired with other sweet items like sticky rice or desserts. Green tea ice cream would be great as it has both bitter and sweet tastes." *Ryo* is perfect for light, delicate foods such as sushi and sashimi. "You would need something richer to go with heavier foods such as tempura or spicy foods like curry, but soba would be a good match for *Ryo*."

Peter emphasizes that the store doesn't focus on name brands and instead makes alcohol selections based on what the staff tries and likes, hoping that customers will agree. "We don't push people and we try to give them what they want. But with sake and shochu they definitely need more guidance as it's something they are less familiar with." In only the first two weeks of stocking *Hama no Imota* in the store, 3-4 bottles sold. Although there is much for non-Japanese to still learn about *shochu*, the future looks promising.

Beverage Manager *Peter Grottel Brown* shows off the packaging of *Hama no Imota* while holding a bottle of *Ryo* on its side.

As the name suggests, Nancy's Wines for Food specializes in wine but has up to 18 types of sake and two types of *shochu*.

Nancy's Wines for Food
313 Columbus Ave.
(bet. 74th and 75th Sts.)
New York, NY 10023
TEL. 212-877-4040
www.nancywines.com

Distributed by ***JFC International, Inc. TEL: 718-456-8805***

千代むすび酒造株式会社
CHIYOMUSUBI BREWERY CO., LTD
〒684-0004 鳥取県境港市大正町131
131 Taisho-machi, Sakaminato-shi, Tottori, Japan
TEL/ 0859-42-3191 Fax/ 0859-42-3515 www.chukai.ne.jp/~sake88/

ADVERTISEMENT

Pleasant Buckwheat Flavor of KAGURA NO MAI

KAGURA NO MAI is a wonderfully light Soba (buckwheat) Shochu distilled in Kagura Shuzo in Mayazaki prefecture and distributed by SUNTORY. Although shochu varieties may still be limited in NY, **Matsuri** in Chelsea carrying 30 kinds of shochu as well as over 200 different sakes is where one can go to explore the wide variety of Japanese shochu and also receive good advise on how to pair it with food. We asked *Mr Tadashi Ono*, the head chef / Partner of Matsuri about his view of SUNTORY's *Kagura No Mai*.

What is the Characteristic of Kagura No Mai?
It's a soba shochu so it has the hint of soba flavor, but the flavor isn't overwhelming. It's a refreshing, clean aroma that goes down very easily with no heaviness at all. So it's a good drink to recommend to beginners.

How would you pair Kagura No Mai with food?
Shochu has a high alcohol by volume content, so it goes very nicely with rich foods, especially something that is fatty. *Butano Kakuni* (braised pork belly), and the *Roasted Duck Breast with Wasabi Sauce*, which we have on our menu would be a perfect combination. If you have had soba noodles, you know how wonderfully wasabi and soba matches. They belong together. So, our *Roasted Duck Breast with Wasabi Sauce* is the best partner of *Kagura No Mai*, I believe. In general anything that has a bold, solid taste should go well with this shochu, but something that uses soba noodles or buckwheat seeds in the dish would obviously go very nicely with it.

What do you think is the best way to drink it?
I think the best way to drink *Kagura No Mai* is on the rocks and to enjoy the refreshing taste of soba. In the wintertime, *oyuwari* (shochu with hot water) is great. When the shochu is heated with hot water, the beautiful aroma of soba rises up which is quite nice.

What other types of shochu do you carry, and how are they incorporated into your menu?
In terms of shochu we pretty much cover the whole spectrum from *imo* (potato), *mugi* (wheat), *kome* (rice), *soba* (buckwheat), and *goma* (sesame). We have quite a few original cocktails with shochu like, *Kyoto* (sake, plum wine shochu), *Mikan* (Clementine, shochu, ginger), *Momo* (peach, shochu, grenadine syrup), and *Fujisan* (shochu, sour apple, midori).

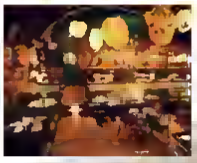
Where is shochu in America, today?
Shochu in America is only just getting started. The competition of hard liquor in America is extremely tough because there are all kinds hard liquor like Vodka and Tequila from all over the world, and I think many people take comfort in the liquor they already know, so it ought take a little effort for shochu to pick up. I would say 90% of our customers are non-Japanese. However shochu is extremely popular with our Japanese customers.

Shochu Tidbit

Shochu is largely divided into two categories based on its distillation methods, Koru and Otsuru. Otsuru is a name given to singly distilled shochu with more than 45% alcohol by volume. The otsuru shochu is heavier on the palette, and retains the flavor of its base ingredients because it only goes through the distillation process once, and has a variety of distinct flavors depending on the ingredients used.

Mr. Ono hosts food shochu and sake events several times a year where one can learn various ways of pairing Japanese beverages with food.

Mr. Ono's original Mojito made with Kagura No Mai shuso leaves, soda, and lime juice paired with the Roasted Duck Breast with Wasabi Sauce is a match made in heaven.



Matsuri
369 W. 16th St.
(bet. 6th & 9th Aves.),
New York, NY 10011
TEL. 212-243-6400
www.themaritimehotel.com/matsuri.html

Kuromaru
Sweet potato shochu with mild and brilliant taste and clean finish.
Sweet Potato Shochu 24% ALC./Vol.

Kagurai no Mai
From Takachiho-town, the home of Japanese myth and legend. Enjoy the mild and refined taste of buckwheat.
Buckwheat Shochu
24% ALC./Vol

Yaemaru
Smooth and mellow. The best and brightest barley shochu from Kagoshima prefecture.
Barley Shochu 24% ALC./Vol

SUNTORY
Please Drink Responsibly
Imported by Suntory International Corp. New York, NY. 10036
Distributed by Nishimoto Trading Co. LTD.

ADVERTISEMENT

WORDS FROM THE HEART FOR DASSAI 23 ⑧

As one of the highest quality sakes in Japan, *Dassai 23* has earned legions of fans since its introduction in the US. Here is what they have to say.

SAVORING A SAKE THAT STANDS ALONE

DRINK LESS AND APPRECIATE IT

Kai is an Upper East Side restaurant featuring food inspired by Japanese kaiseki (small, tea-ceremony dishes) cuisine. Its Executive Chef, *Mr. Yorinobu Yamasaki*, shows his ability to detect the subtle flavors of ingredients and create dishes by taking full advantage of his rare talent. Although he is not one to show off, he reveals this skill when he talks about **Dassai 23**, one of the 25 types of sake served at the restaurant.

According to *Chef Yamasaki*, the Junmai Daiginjo Dassai 23 has a distinct taste that sets it apart from other Junmai Daiginjo. "This is a sake you really want to savor, so it is best to drink it slowly while enjoying the taste. It's a completely different experience from drier kinds of sake, so in a way it's better to drink less of it and really appreciate what it has to offer." He emphasizes the cleanliness of the sake as well. "When you drink it, it permeates your body almost without you even knowing it. I think this is due to the extent to which it has been milled, which is the highest degree of milling of any sake in the world."

Chef Yamasaki notices that interest in sake has changed greatly. "In the beginning, wines filled the first one or two pages of the drink menu. However, we now have four pages of sake and they have overcome wine to occupy the beginning pages."

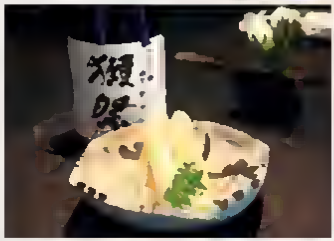
SHARING SIMPLICITY AND ELABORATION

Of course food is *Chef Yamasaki*'s area of expertise, and in regard to what goes well with Dassai 23 he says that vegetable dishes are preferable to meat and even fish. This is because vegetables cooked in stock with a light taste complement the taste of the sake and vice versa.

The item from Kai that *Chef Yamasaki* highlights is the currently in-season *White Asparagus no Nibitashi* (Boiled White Asparagus in Dashi Broth). This dish consists of fresh white asparagus flown in from France that is first boiled and then marinated in a chilled bonito stock containing salt, sake and soy sauce. The balance of each seasoning is important to maximize the vegetable's flavor. "It's a simple dish, but it requires careful and intricate preparation. I think this echoes sake brewing. Sake is made from rice, *koji* (rice malt), and water so it is simple, but the brewing process is labor intensive and complicated." *Chef Yamasaki*'s superb preparation brings out the delicate sweetness of the asparagus, and the masterfully brewed Dassai 23 is in perfect harmony with the dish.

SAKE WITH REAL SOPHISTICATION

"I respect the passion and effort of the brewer *Asahi Shuzo* to make original sake by trying to achieve a higher milling rate and use the best rice available at the time to keep producing consistently high quality sake," says *Chef Yamasaki*. In order to explain further, he employs the analogy of Major League Baseball players. "I think Dassai 23 is more like the former NY Met and current Houston Astro *Kazuo Matsui* than the other, better known *Matsui*, *Hideki Matsui* of the NY Yankees. *Hideki* has more of a baseball player body type and trained since he was a child. *Kazuo* is smaller and was not raised in an elite environment. But in my personal opinion, *Kazuo* is the more skilled natural athlete and has a baseball sense that you just can't teach. In the same way, Dassai 23 is from Yamaguchi, an area of Japan that is not as famous for its sake as somewhere like Niigata. However, the sake has a special quality that distinguishes it from others." *Chef Yamasaki* sees the real sophistication of Dassai 23.



In *Chef Yamasaki*'s white asparagus dish, a touch of sweetness and the slightly earthy flavor of the vegetable keep perfect balance with the delicate flavor of Dassai 23.

Kai
822 Madison Ave. (bet. 68th & 69th Sts.),
New York, NY 10021
TEL: 212-988-7277 / www.itoen.com

Dassai 23 (Niwari Sanbu) Junmai Daiginjo

Made from rice milled down to its core until only 23% of the original remains. This is the highest degree of milling for commercial sake in the world. It is a sake that is the pinnacle of refined elegance, subtlety, delicate flavors and aromas.

JUNE EVENTS at Mitsuwa Marketplace

6/6 fri. - 6/16 mon.

冷酒まつり
COLD SAKE FAIR

Over 200 Sakes and
We've selected
to enjoy

6/20 fri. - 6/30 mon.

抹茶フェアー
MATCHA FAIR

60+ kinds of MATCHA Flavored
(Powdered Green Tea)
Confectionery from Japan

Everyday Shuttle Bus from NY Port Authority

Japanese-themed Mall in Edgewater, NJ

Mitsuwa®
MARKETPLACE

595 RIVER ROAD EDGEWATER NJ 07020
TEL: 201-941-9113
newjersey@mitsuwa.com

OPEN EVERYDAY
365 DAYS A YEAR
www.mitsuwanj.com

SUPER MARKET & FOOD COURT
9:30AM~9:00PM
FOOD COURT 11:00AM~8:00PM

Specialty Store:
Car Accessory Shop, Real Estate, Travel Agency, Japanese Toy Shops, Bookstore, Cosmetic, Drug Store, Tea Store, Japanese Tableware store, etc.
Store Hours Vary: check our website

NOW HIRING

LIFESTYLE

FOCUS: SHOP / LIFESTYLE

JAPANESE HOSPITALITY AT NIWAKA SERVES
AS HAVEN FOR MARRYING COUPLES (*NIWAKA*)

ASK THE BEAUTY GURU

HACHI SUZUKI OF RH PLUS SALON

JAPANESE LESSON

"KYOU WA ATSUI DESU."

WHAT'S ON EARTH?

TSUYU (RAINY SEASON)

LISTINGS

BEAUTY / HEALTH / SHOP / SCHOOL

FOCUS * SHOP / LIFESTYLE

JAPANESE HOSPITALITY AT *NIWAKA* SERVES AS HAVEN FOR MARRYING COUPLES

Abraham and *Yukiko* are a couple engaged to be married who were looking for both their engagement and wedding rings. *Yukiko* described herself as "not a ring person," as opposed to her fiancé *Abraham* who was wearing some at the time and was quite knowledgeable about diamonds. Before doing their actual ring shopping, they did some research on the internet and one of the homepages they looked at was that of **Niwaka**, a jewelry store born in Kyoto, Japan 28 years ago.

Niwaka found a home in New York in Soho in 2000 and on Fifth Avenue last November, and it conveys the three ideas of harmony, hospitality and craftsmanship. In fact, the *kanji* (Chinese character used in Japan) for the name Niwaka is comprised of particles meaning "others" and "oneself", conveying the bringing together of people. According to *LaKendra Ford*, head of customer service at the Fifth Avenue store, "we want the concept of the store to be a home environment to which couples are connected."

Much of the jewelry incorporates *kanji* and nature, such as Dewdrops which is in the shape of this word's corresponding kanji "*shizuku*" and has diamonds resembling melting snow. Bridal is Niwaka's main business, but they also have other assorted platinum and white, yellow and pink gold jewelry.

Shop director and jewlery designer *Kazutoshi Yukawa* says that although 80% of his customers are non-Japanese, the products sold in the NY stores are for the most part the same as those offered in Japan. The only significant change is that engagement ring diamonds are made larger for Americans, who tend to think that for this item the bigger the better. *Yukawa* describes his customers as being composed of both passerbys who are attracted by the storefront windows and couples like *Abraham* and *Yukiko* who come in knowing about Niwaka.

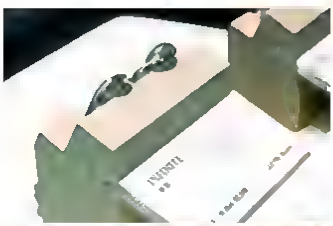
Two of the rings that had interested *Abraham* and *Yukiko* from the homepage were Infinite and Night Dew, the latter actually having been designed by *Yukawa*. However, after coming in to Niwaka the design that *Yukiko* liked for her wedding ring was a simple style known as Grace. She asked *LaKendra* whether most men just go with what the women pick and in return got a laugh and the answer, "I wish that were so." *LaKendra* explained that men and women tended to differ in what styles they like and that there weren't too many cases of couples purchasing matching bands.

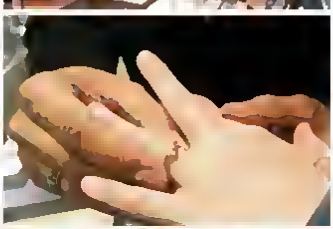
However, *Abraham* and *Yukiko* agreed that they did want to get matching ones. *LaKendra*, a romantic at heart, was glad they felt this way and added, "I can see that you are enjoying the engagement process, which is important. This is a decision you make together as a couple and it sets the tone for the rest of the marriage." Before finishing with the couple, she highlighted that Niwaka's engagement rings come with free engraving of up to four characters such as a date. In addition, Niwaka's products come with a two-year warranty which covers ring refreshing (maintenance after this period costs $60).

After their lengthy consultation with *LaKendra*, both *Abraham* and *Yukiko* were beaming. He shared, "I feel more connected to the rings and the philosophy. I'm awestruck by seeing them in person as compared to initially on the website. I'm really impressed with the quality of the service and the merchandise." Even admitted non-ring person *Yukiko* was converted. "It was really eye opening and educational for me. I had never seen diamonds so close before and didn't know they were so beautiful! I think we were afraid of going forward but thanks to Niwaka feel ready now."

—— Reported by *Stacy Smith*

Niwaka
608 5th Ave. (entrance on south side of 49th St.),
New York, NY 10020
TEL 212 941-5410 / www.niwaka.com





1. "Infinite" wedding bands that *Abraham* and *Yukiko* found on Niwaka's homepage. **2.** *LaKendra* showing the happy couple Niwaka's variety of wedding merchandise. **3.** *Abraham* testing out an engagement ring on *Yukiko*'s finger. **4.** Looks like they found a match. Much happiness to the new couple!

ASK THE BEAUTY GURU —VOL 5—

LIFE IS SHORT: TRY A NEW STYLE SOMETIMES AND MAKE EACH HAIRCUT COUNT! — RH PLUS SALON

Hachi Suzuki, co-owner of RH+ Salon, tells us about the trends and beauty tips while revealing how he enjoys working with a variety of customers.

Q: What are the current hairstyle trends?
A: It has long been the trend to have long hair with layers and just get a cut and color. However, lately, simple hairstyles are in fashion. People who have had long hair seem to want to chop it off short and get a bob with layers or an inverted bob. Maybe it is Japanese influence or because of Victoria "Posh Spice" Beckham.

Q: Throughout your long career, have you seen a lot shift in trends?
A: After 8 years of working as a hairstylist in Japan, I had an offer to come and work at a salon in the U.S. in 1990. Since then, I've worked in Westchester, New York City midtown, downtown, etc. When I worked in Westchester, big volume from the late 80s was still in style. It was kind of like culture shock. I also worked in the East Village doing funky hairstyles, etc. They were all great experiences.

I have also noticed that New Yorkers like simple styles and less vibrant colors compared to other areas of the U.S. I think it's because New Yorkers prefer a more professional look.

Hachi Suzuki enjoys the challenges of owning a salon in Manhattan.

Q: Have you noticed any differences as a hairstylist between Japan and America?
A: I have noticed a difference in the water here, which affects how shampoo and hair treatments work on the hair. There are also environmental differences. In New York, it is very dry, so I see a lot of hair damage. In Japan, it is constantly humid.

Q: Do you have any solutions for that?
A: We use a product-line called "Nano-Amino Treatment System." Most treatments get washed out almost right away, but this treatment gets absorbed into the hair and has long-lasting effects. Also, many Americans have thin hair, and the hair treatments here in the U.S. are not very moisturizing, so their hair sits flat on their head. "Nano-Amino Treatment System" treats hair without losing volume. It is used at many Japanese salons and also top salons in the United States.

Q: What's special about your salon?
A: At most salons, two separate people do the cut and color. At RH+ salon, all of the hairstylists are specialists in both cut and color. So one stylist can design a hairstyle for each person's needs from start to finish. That way, there is no miscommunication

between the hairstylist and the color specialist and the end result is what the customer envisioned. All of us were trained in Japan in both cut and color, and the customers really seem to like working with one stylist through the entire process.

Q: Any message for the readers?
A: Life is short, so you should try a lot of different hairstyles. In 30 years, if you cut your hair five times a year, then you have only cut your hair 150 times. So you should value each haircut and not get the same style every time. Try a new color or a new cut, or change your style. Each time, you can enjoy a "new you."

RH+ Salon opened in the modern complex building in midtown east in New York City last February. The name RH+ Salon comes from the owners' names R=Reiko H=Hachi +=Hachi's wife and plus alpha. RH+ is a blood type and since the vast majority of people are RH+. "we wanted to show that we can accommodate a wide variety of customers," says Hachi.

In the salon, each staff is with one customer from start to finish. The salon also keeps the prices fairly reasonable, allowing many customers to enjoy their services. Hachi adds, "We wanted to create a salon with an atmosphere that makes customers want to come back over and over again."

Get a coupon for 10% off
by visiting the website. www.rhplusny.com

RH+ Salon
805 3rd Ave. 2nd Fl. (bet. 49th & 50th Sts.)
New York, NY10022
TEL. 212-644-8058 / www.rhplusny.com
Mon-Fri 10am-8pm Sat 10am-6pm

Beauty Guide

HAIR SALON

Upper West — Hoshi Coupe III
2801 Broadway (at 108th St)
212-663-0460 — F $40- M $40-

Upper East — Giovanni-Sacchi
1364 Lexington Ave (bet 90th & 91st St)
212 360-5557 — F $50- M $53-

Upper East — Michi
208 E 60th St (bet 2nd & 3rd Ave)
212-752-0229 — F $30- M $50-

Upper East — Midoma Salon-Gallery
436 E 75th St (bet York & 1st Ave.)
917-432-2687 — F 100- M 100-

Upper East — Tomoko Shima Hair Salon
171 E 82nd St (bet. 3rd & Lexington Ave)
212 772-6623 — F $55- M $50-

Midtown West — Mingle New York
10 W 55th St 2nd Fl (bet. 5th & 6th Ave.)
212-459-3320 — F $80- M $70-

Midtown West — Mitzu
57 W 57st St #1204 (at 6th Ave.)
212 957-5980 — F $145 M $115

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic straight perms and colorings Salon Vijin leads the way in hair styling and care for the future. Weekdays 10am-7pm weekend 10am-6pm. Appointment recommended
10 Rockefeller Plaza Concourse Level
212 664-0664 www.salonvijin.com — F $64 M $57

Midtown East — Eiji International
601 Madison Ave 5th Fl (bet 57th &58th St)
212-838-3454 — F $125- M $80-

Midtown East — Hair Mates Midtown
114 E 40th St (bet Park & Lexington Ave)
212-986-2630 — F $55 M $50

Midtown East — Hisaka Salon
141 E 47th St 2nd Fl (Lex. & 3rd)
212 764-7640 — F $55- M $45-

Midtown East — Izumi Salon
22 E 49th St 2nd Fl (Madison & 5th Ave)
212-583-0466 — F $55- M $43-

Midtown East — Kiara
515 Madison Ave (at 53rd St)
212-832-2698 — F $40- M $37

Midtown East — Manish
231 E 53rd St (bet 2nd & 3rd Ave)
212 755-2623 — F $45- M $35-

Midtown East — Momotaro
945 5th Ave 2nd Fl (bet. Madison & 5th Ave)
212 794-2382 — F $88- M $44-

Midtown East — RH Plus Salon

RH+

An increasingly popular salon celebrating one year in Midtown. Comfortable space with bright and natural light through large windows. Our stylists are trained both in NY and Tokyo and are looking forward to your visit. Japanese Straighten ng available
805 3rd Ave 2nd FL (bet. 49th & 50th St)
212-644-1050 www.rhplusny.com — F $70 M $50

Midtown East — Salon Ishi
70 E 55th St (bet. Park and Madison)
212-888-4744 — F $87 M $72

Midtown East — Shige Kosuda

Shige Kosuda Salon is a pioneer in Thermal Reconditioning of the hair. This treatment straightens curly and unmanageable hair. Their highly skilled stylists carefully discuss your needs during consultations catering to them accordingly
141 E 55th St (bet 3rd & Lexington Ave.)
212 759-2397 www.shigesalon.com — F $75- M $50-

Midtown East — Wave 55
1059 2nd Ave (bet. 55th & 56th St)
212-355-7336 — F $60- M $45-

Chelsea — Hisako Salon

Located in the heart of Chelsea this the sister salon to Hisako Salon in Midtown East that has catered to both Japanese and local clientele for over 2 decades. Walk-ins are always welcome. Opened 7days Mon - Fri until 9pm
163 7th Ave. (bet. 20th & 21st St)
212 989-2233 — F $60 M $45

Chelsea — Hoshi Coupe I
259 W 19th St (bet. 7th & 8th Ave)
212 255-0770 — F $50- M $50

Chelsea — KIWA Salon
234 W 27th St (bet. 7th & 8th Ave)
212-620-3948 — F $55 M $55

Gramercy — Hayato New York
125 E. 23rd St 2nd Fl (Park & Lex Ave)
212-673-7373 — F $60- M $60-

Lower Mhn — ARTE Salon

Now offering Head Spa Shiatsu massage and deep cleansing of the scalp in a private room lets you experience an extreme relaxation. It is recommended for scalp dryness. Likes and low volume hair. Free KERASTASE treatment (reg. $35) for first time customer
294 Elizabeth St (bet Prince & Houston St)
212-941-5932 (Hiroum) www.artesalon.com — F $65- M $65-

West Village — SEI-TOMOKO
102 W4 St (Washington Sq Pk & 6th Ave)
212-477 5475 — F $35-55 M $35-55

West Village — YUI Salon

Must try HEAD SPA with SHIATSU at this newly opened Hair Salon! Shiatsu massage after the deep scalp cleansing eases muscle tensions and promotes blood circulation to the scalp, neck and shoulders. It makes you look youthful with shiny hair
323 W. 11th St (Greenwich & Washington)
212-647-9303 www.yuisalon.com — F $70- M $60-

East Village — AK Salon
31 Avenue A (bet 2nd St & 3rd St)
212 260-8703 — F $60 M $50

East Village — Hair Mates Downtown
13 3rd Ave (bet 7th St Marks Pl)
212-777-4812 — F $45- M $40-

East Village — Hoshi Coupe II
214 E 9th St (bet 2nd & 3rd Ave)
212 505-0383 — F $45- M $40

East Village — KZ Salon
213 E 10th St (bet 1st & 2nd Ave)
212 260-5198 — F $60- M $50-

East Village — Lotus Salon
31 Ave. A (bet. 2nd & 3rd St)
212-475-2744 — F $60 M $50

East Village — Powdar Room
319 E. 9th St (bet 1st & 2nd Ave.)
212-677 2020 — F $60 M $50

East Village — Scene Salon
233 E 4th St (bet Ave A & B)
212-473-6709 — F $70 M $50

East Village — SEI-TOMOKO
240 E 13th St (bet 2nd & 3rd Ave)
212-533-6613 — F $35-55 M $35-55

East Village — SEI-TOMOKO 02
126 E 4th St (bet. 1st & 2nd Ave.)
212-473-3320 — F $35-55 M $35-55

East Village — Uena Salon
408 E 9th St (bet. 1st Ave and Ave A)
212-505-7773 — F $60- M $50-

East Village — Yo-C Salon

Cut by the owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance from Fars and aggressive varieties of NY styles and highlights and vibrant customer's personality. A combination of Japanese Straight Perm and cut is $120. Student discount available
225 East 5th St (bet 2nd & 3rd Ave)
212 529-0355 www.yo-csalon.com — F $75 M $75

Lower Mhn — Hoshi Coupe Soho
193 Prince St (bet Sullivan St and 6th Ave.)
212 459-8005 — F $100- M $70-

Lower Mhn — Lotus Salon
7 Prince St (bet Elizabeth & Bowery St)
212-219-3283 — F $70 M $60

Lower Mhn — Lotus Salon
141 Reade St (bet Hudson & Greenwich St)
212-608-7766 — F $60 M $70

Lower Mhn — O Hair
19 Bleecker St. (bet Mott & Elizabeth St.)
212-614-8723 — F $34 M $34

Lower Mhn — Shizen
827 E 6th St (bet Ave B & C)
212 777-2128 — F $65 M $65

Lower Mhn — Takamichi Hair
35 Great Jones St (Lafayette & Bway)
212-420-7975 — F $75- M $75-

Lower Mhn — Uena Salon
218 Mulberry St (bet Prince and Spring St)
212 343-2233 — F $55- M $60-

Brooklyn — Commune Salon & Gift

Commune is a hair salon and a gift boutique located in Williamsburg. We provide gentle hair services including quality Japanese treatments and low-chemical processes. Our boutique sector offers a collection of creative jewelry and accessories
151 Grand St. (bet. Driggs & Bedford Ave)
718-384-7412 www.communesalon.com — F $55- M $45-

Upstate — Akane Salon
7 E Hartsdale Ave Hartsdale NY 10530 — F $50- M $45-
914-946-0216

Upstate — Hair Studio NAKA
257 Halstead Ave Harrison NY 10528 — F $60- M $50-
914-835-0045

Upstate — Hiro's Hair Salon
39 Purchase St Rye NY 10580 — F $60 M $50
914-921 3435

Upstate — Momotaro
2 Spencer Pl 2nd Fl Scarsdale NY 10583 — F $60- M $50-
914-472-8887

Salon MIDOMA Gallery
The Art of Beauty, The Beauty of Art
436 E. 75th St.
(bet. York & 1st Ave.) NYC
917.432.2687 www.midoma.com

KATSUKO
HAIR SALON
WOMEN & MEN
Hair Cut — M $40 F $60
Brazilian Straight Perm — $100--
Japanese Straight Perm — $300--
Tue-Sun 10am-6pm
By appointment only
2039 Lemoine Ave.
Fort Lee NJ 07024
GW Bridge
Cliff Terrace
Linden Ave
Center Ave
Lemoine Ave
Citi Bank
KATSUKO Salon
Main Street

SHIGE KOSUOA
141 E 55th St, 1st Fl
(bet. Lexington & 3rd Ave)
212-759-2397 www.shigesalon.com
tue-sun: 10:00am-7:00pm

HAIR VIJIN SALON VIJIN
At Rockefeller Plaza
212 664 0664
www.salonvijin.com

Health Guide

SHIATSU

Upstate — Salon Shin
731 Wh te Plains Rd, Scarsdale NY 10583 | 914-472-3917 | F $50- M $45-

Upstate — Salon Susen
19 E Hartsdale Ave., Hartsdale, NY 10530 | 914-946-7475 | F $40 M $30

Long Island — LI Wave
18 Haven Ave Port Washington NY 11050 | 516-883-3046 | F $40 M $30

New Jersey — Akane Salon
2024 Center Ave Fort Lee, NJ 07024 | 201-461-3644 | F $40- M $30

New Jersey — Katsuko Salon
2039 Lemoine Ave &1F Fort Lee NJ 07024 | 201 585-9699 | F $60 M $40

New Jersey — Michi
595 River Rd Edgwater NJ 07020 | 201 941 1889 | F $50- M $40-

New Jersey — Salon Toma
1617 Parkes Ave Fort Lee, NJ 07024 | 201-346-0501 | F $50 M $45

New Jersey — Tosh Hair Suprema
1550 Lemoine Ave Fort Lee, NJ 07024 | 201-461-5642 | F $45- M $40

SPA

Midtown West — Nihon Day Spa
15 W 44th St 10th Fl (bet 5th & 6th Ave.) | 212-575-7592 | $40-

Midtown West — SHIZUKA new york
7 W 51st St 6th Fl (bet 5th & 6th Ave) | 212-644-7400 | $25-

Midtown West — Spadium
49 W 32nd St. (bet. 5th & Broadway) | 212-967-3131 | $80

Midtown East — MOONFLOWER SPA

Moonflower Spa specializes in progressive treatments such as microdermabrasion, ultrasound treatment, deep pore cleansing facial with thorough extraction aromatherapy relaxation. Come relax your mind and body. We offer the best personal care possible
8 E 41st St 3rd Fl (bet 5th & Madison Ave) | 212-683-8729 www.moonflowerspa.com | $75 / 50min

Korea Town — Aura Wellness Spa
49 W 33rd St (bet Broadway & 5th Ave) | 212-695-9699 | $70-

Chelsea — Supple Spa
55 W 19th St 2nd Fl (bet 5th & 6th Ave) | 212-929-5948 | $65/1h

East Village — TAMAGO Skincare
251 E 13th St (bet 2nd & 3rd Ave) | 212-505-1599 | $48/h-

Lower Mhn — Carina Beauty Center
121 Baxter St (bet Canal & Hester St.) | 212-941-7118 | $45/h

Lower Mhn — Facial Spa
170-172 Canal St #303 (Mott & Elizabeth St.) | 212-925-5114 | $35 /30min

Lower Mhn — KSS Beauty Spa
187 Centre St. (bet. Canal & Hester St.) | 212-966-9531 | $48

Lower Mhn — NY Chinatown Nutrition Ctr
9 E Broadway Rm 301 | 917-822-0310 | Weight Loss

Lower Mhn — Spring Thyme Wellness
75 Nassau St (bet. Fulton & John St.) | 212-385-4973 | $40-

Queens — este de deronko
119-49 Union Tpk Forest Hills NY 11375 | 917-496-4004 | $60-

Upstate — este de deronko
21 Lake St Whi te Pla ns NY 10603 | 917-886-4004 | $60-

New Jersey — King SPA Sauna
321 Commercial Ave Palisades Park NJ | 201-947-9955 | $35

Your Ad
$60
Please contact us
for details
CHOPSTICKS

Midtown West — Salon de Tokyo
200 W 57th St #1308 (at 7th Ave) | 212 757 2187 | $70 /10min

Midtown West — Esprit Wellness
2 W 45th St #1708 (bet 5th &6th Ave.) | 212-354-5979 | $60 /15min

Midtown East — Kenkodo Inc
333 E 49th St Lby-D (bet. 1st & 2nd Ave) | 212-980-0088 | $60 /10min

Midtown East — IOO HOLISTIC CENTER

Do Hol stic Center offers shiatsu massage — tradit onal Japanese acupressure massage that will relieve you of physical pain and stress. 20 min dry sauna and a shower included with a shiatsu massage. Two-for-one weekend special (sauna & shiatsu) is $105
5 E. 45th St. 8th Fl (bet. Madison & 5th Ave) | 212-599-5300 www.docenter.com | $60 /60min

Midtown East — Ease Salon
51 E42 St #1405 (bet. Madison & Vanderbilt) | 212-661-5151 | $40 /25min

Midtown East — Oo-in Center
211 E 43rd St. #1605 (bet. 2nd & 3rd Ave) | 212-697-9114 | $120/h

We provide gentle hair services, including quality Japanese treatments and low chemical processes. Our gift boutique offers a collection of creative jewelry and accessories.

COMMUNE
Salon & Gift

191 Grand Street
Williamsburg, Brooklyn
Phone 718 384 7412
www.communesalon.com

FOOT MASSAGE ($35/h)
Including Shoulders & Neck. Foot soaking Ingredient
BODY MASSAGE ($45/h)
with dry & steam sauna
Howard Beauty Salon & Spa
34 Howard St. 2nd Fl (bet B'way & Lafayette)
212-625-1986 OPEN 11AM-10PM

Michi Beauty Salon
208 E 60th St (bet 2nd & 3rd Ave)
212-752-9229
595 River Rd. Edgewater NJ 07020
201 941 1889
www.michiusa.com

Wave 55 Japanese hair Salon
1059 2nd Ave (bet 55th & 56th St)
212-355 7399 www.wave55salon.com

Calgel Nail (Michi NY NJ)
& Head Spa available

Experience Serenity
at Midtown Manhattan
complete treatment
by Experienced
Japanese Aesthaticians

MOONFLOWER SPA
for men and women

Microdermabrasion	$50(1h)*
Body Works	$30~130min*
Facial, Body Treatment	20% OFF*

First Time Customers Only
Our Product: Valmont, Esthederm, Skin Ceuticals, Dermalogica, Aromatherapy Associates, Pevonia

8 East 41st Street 3rd Floor NY 10017 (bet 5th & Madison Ave)
11AM-9PM (Mon-Fri) 11AM-8PM (Sat/Sun) Closed on Tue *By Appointment Only
212 683 8729 WWW.MOONFLOWERSPA.COM

ANTI AGING MENU FOR MEN & WOMEN
SHERN HAIR IS A KEY OF YOUTH

DEEP CLEANING (35 MIN) $40
HEAD SPA W/SHIATSU (50 MIN) $60
HEAD SPA & CONDITIONING W/SHIATSU (75 MIN) $95
*Prices excluding blow dry

15% off on above services when combined with a hair cut

YUI SALON
WWW.YUISALON.COM
323 WEST 11TH ST NYC 10014
(BET GREENWICH & WASHINGTON ST)
TEL 212 647 9303

Chelsea **OHASHI INSTITUTE**

Ohashiatsu® — better than traditional shiatsu — is moving meditation that combines touch, joint releases, and full body stretches. Release stress and pain, rejuvenate, relax and renew your body and mind. Treatment course, student visa, and internship available.

147 W 25th St (bet 6th & 7th Ave) | $45 Only /60 min
800-810-4180 www.ohashiatsu.org

East Village **Kaisy**

22a E 9th St 2nd Fl (bet 2nd & 3rd Ave) | $45 /60min
212-253-6171

Lower Mhn **Howard Beauty**

A total beauty care from head to toe. Foot massage includes shoulder & back massage and a footbath with a soap of your choice from 7 kinds of Chinese herb. All foot-massage chairs are equipped with TV. Shiatsu massage ($45/h) and private rooms available.

34 Howard St 2nd Fl (bet Nlway & Lafayette) | $35 /60min
212-625-1516

Lower Mhn **Health Trail CO.**

23 Pell St. 2nd Fl (bet. Mott & Bowery St.) | $80 /60min
212-608-2212

ACUPUNCTURE

Upper West **Dr Hong**

4167 Broadway (bet 176th & 177th St.) | $60/min
646-833-3322

Midtown West **Yamaguchi Acupuncture**

Over 30 years of experience specializing in pain management, sports injury, infertility, allergy, asthma and digestive problems. Little to no pain with Japanese style acupuncture. Licensed acupuncturist in NY, CA and Japan. Disposable needles only.

161 W 54th St #21 (bet 6th & 7th Ave) | Acupuncture
212-246-7566 www.yamaguchiacupuncture.com

Midtown West **NY Accpuncture & Herb**

250 W 57th St #1330 (at Broadway) | $100 Appt
212-262-9696

Midtown West **Nihon Medical Group**

15 W 44th St 10th Fl (bet. 5th & 6th Ave.) | $80-
212-575-4940

Midtown West **Eileen Chen**

113 W 57th St Suite 511 (6th & 7th Ave.) | $100/h
212-974-2880

Midtown East **David L. Zeng**

14 E 34th St 5th Fl (bet. 5th & Madison Ave.) | $80 /90min
212-695-1773

Midtown East **Chun Yuan Li**

141 E 55th St #3D (bet. Lex & 3rd Ave) | $80/ visit
212-750-6384

Midtown East **Amy Natura Center**

137 E 47th St (bet. 3rd & Lexington Ave.) | $59/ visit
212-317-2720

Midtown East **Acumed Center**

150 E 56th St #1C (bet. 3rd & Lexington Ave.) | $80/ 60min
212-421-6477

Midtown East **41st Street Medical**

18 E 41st St (bet 5th & Madison Ave.) | $80/ 120min
212-683-0041

Chelsea **Yoshiko Kamiyama**

20 W 20th St. #311 (bet. 5th & 6th Ave.) | Homeopathy
514-954-6604

East Village **SuHu Natural Health**

1 Union Sq W #715 (at E 14th St.) | $50/ visit
212-691-4281

Queens **Chu Kei**

133-47 Sanford Ave #1G Flushing NY 11355 | $50 /45min
718-961-7222

HEALTH PRODUCT

Upper West **Health Nuts**

2141 Broadway (bet. 75th & 76th St.) | Supplement
212-724-1372

Queens **Metro Pharmacy**

41-16 30th Avenue Astoria NY 11103 | Pharmacy
718-204-1414

Illinois **June Bees**

1330 St. James Ct Palatine IL 60067 | Health Product
800-567-0514

Shop Guide

The following is a list of stores where you can buy Japanese goods and services in NYC.

APPAREL

Upper East **R by 45rpm**

17 E 71st St (bet Mad son Ave and 5th Ave) | Clothing
212-737-5545

Midtown East **BLOOM New York**

Bloom is one of Japan's largest and most renowned jewelers with over 200 branches. This is our first U.S. branch. Exclusive designs are simple, dainty and very unique. You will fall in love with our fine steel, titanium, pink gold and silver jewelry. Come visit us!

361 Madison Ave (bet 45th & 46th St.) | Jewelry
212-370-0068 www.BLOOM.co.jp

Midtown East **NIWAKA**

806 5th Ave (at 49th St.) | Jewelry
212-941-5410

Midtown East **Royal Clra**

535 Mad son Ave (at 59th St.) | Clothing
212-588-0555

Midtown East **Ripplu**

Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits from small 30A to full 40H, to enhance body shape. Three-step system gradually reshapes tissue through a series of trials to increase fit naturally.

68 Madison Ave (bet. 27th & 28th Sts.) | Lingerie Shop
212 593-2223 www.ripplu.com

East Village **ARGASY**

42B E 9th St (bet 1st Ave & Ave A.) | Clothing
212-982-7918

East Village **Local Clothing**

326 E 9th St (bet 1st & 2nd Ave.) | Clothing
212 777-3650

East Village **Tokyo Joe**

334 E 11th St (bet. 1st and 2nd Ave.) | Clothing
212-473-0724

Lower Mhn **Junko Yoshioke**

560 Broadway 2 FL (W Broadway & W Houston St.) | Clothing
212-226-9302

Lower Mhn **Kazuyo Nakano NY**

117 Crosby St (bet Houston and Prince St.) | Accessories
212-941-7053

Lower Mhn **Mieko Mintz**

95 Thompson St (bet. Spring & Broome St.) | Clothing
212-627-1524

Lower Mhn **Mika Inatome**

93 Reade St 2FL (bet W Broadway and Church) | Clothing
212-966-7777

Lower Mhn **msg.**

68 Kenmare St (bet. Mott and Mulberry) | Clothing
212-334-4032

Lower Mhn **R by 45rpm**

154 Mercer St (at Houston St.) | Clothing
917 237-0045

Lower Mhn **Sense of Wonder**

196 Spring St (bet Sullivan & Thompson) | Clothing
212-343-2444

Lower Mhn **tutu**

5A Spring St (bet Lafayette & Mulberry) | Clothing
212-219-8549

Lower Mhn **UNIQLO**

546 Broadway (bet. Prince & Spring St.) | Clothing
917 237-8800

Lower Mhn **Yamak**

321 1/2 Bleecker St (Christopher & Grove) | Clothing
212-807 9100

Lower Mhn **Yohji Yamamoto**

103 Grand St (at Mercer St.) | Clothing
212 966-9066

J-POP CULTURE

Upper West **Kim's Video Columbia U**

2906 Broadway (bet. 113 th & 114th St.) | Anime
212-864-5321

Special Discount Promotion
Bring this ad in at time of appointment, first visitors only
AUTHENTIC SHIATSU or REGULAR MASSAGE
1H plus pick two from the following
$140 (Regular Price) ➡ $120, $20 OFF
Plus pick three from the following
$170 (Regular Price) ➡ $150, $20 OFF
FACIAL SHIATSU --- 15min
FOOT SHIATSU --- 15min
ZEN STRECH --- 15min
IMMUNE BOOST --- 15min
REIKI --- 15min
iDO Holistic Center 212-[illegible]-5300 www.idocenter.com
9 E. 45th St., 8th FL (bet Madison & 5th Ave.)

Midtown West **Jim Henley's Universe** — Manga
4 W 33rd St (bet 5th & Broadway) 212-268-7068

Midtown West **Kinokuniya Bookstores** — Book
1073 Ave of the Americas (bet 40 & 41) 212-869-1700

Midtown West **Midtown Comics** — Anime
200 W 40th St (at 7th Ave) 212-302-8192

Midtown East **Book Off** — Book Store
The Largest recycling bookstore in Midtown !!
For more information, please see our advertisement in page 60
OPEN 7 days 10:00am-9:00pm
14 E 41st St (bet Madison & 5th Ave) 212-685-1410

Midtown East **Midtown Comics** — Anime
459 Lexington Ave (at 45th St) 212 302-8192

Chelsea **Cosmic Comics** — Manga
10 E. 23rd St. 2nd Fl (at Madison Ave) 212 460-5322

Chelsea **Image Anime** — Anime
242 W. 30th St (bet. 7th & 8th Ave) 212 631-0966

East Village **Forbidden Planet** — Toy
840 Broadway (at 13th St.) 212 473 1576

East Village **Kim's Video St. Marks** — Anime
6 St. Marks St. (bet. 2nd & 3rd Ave.) 212-505-0311

East Village **St Marks Comics** — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-9439

East Village **Toy Tokyo** — Toy
121 2nd Ave. 2nd Fl (bet. 7th & St. Marks Pl.) 212-473-5424

East Village **Video Games New York** — Toy
202 E. 9th St. (at 3rd Ave.) 212 598-1038

Lower Mhn **kidrobot** — Toy
126 Prince St. (bet. Greene and Wooster) 212-966-6688

Brooklyn **Zakka Corp** — Book
155 Plymouth St. (bet. Pearl and Jay St.) 718-801-9037

Upstate **Kiookuniya Bookstores** — Book
3360 Palisades Center Dr West Nyack, NY 845-353-4600

New Jersey **Kim's Video** — Anime
85 Fairview Ave. Jersey City, NJ 07032 201 798-4008

California **Digital Manga, Inc** — Manga
1487 West 178th Street Gardens, CA 90248 310-817-8010

TRADITIONAL

Upper East **Sara** — Dishware
950 Lexington Ave (bet. 69th & 70th St.) 212-772-2243

Midtown East **Minamoto** — Confectionery
908 Fifth Ave (at 46th St.) 212-489-3747

Midtown East **Precious Pieces** — Parchment
5 Tudor City Pl #102 (40th & 41st St.) 212-682-8505

Midtown East **Wuhao New York** — Towel
The unique hand-rubbed vegetable dyed Japanese cotton towels used as towels, wrapping cloths, decorations and accessories. Art works of tenugui are as quick and elegant. These simple cloths bring the beauty of Japanese traditional style into your life.
410 Park Ave. (bet 54th & 55th St.) 212 231-8126 www.wuhaonyc.com

West Village **Machizukuri WAJIMA** — Dishware
351 Legrand Pl (bet Bleecker & W 3rd St) 212-982-9450

Lower Mhn **Korin** — Dishware
57 Warren St. (bet Church St and W B'way) 212-587-7021

Lower Mhn **KITEYA SOHO** — General
Kiteya means "pleasure at us" in this Kyoto dialect of Japanese. We offer a variety of products such as wrought iron accessories, kids cloth bag, washi papers and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
464 Broome St (bet. Mercer & Greene St.) 212 219-7505 www.kiteyany.com

Lower Mhn **Seasons** — Furniture
115 Crosby St (bet. Hudson & Prince St.) 212-226-0757

Lower Mhn **The Kimono House** — General
131 Thompson St (bet. Houston & Prince) 212-505-0232

Brooklyn **KIVIYA** — Dishware
42 Mauger St. Brooklyn, NY 11206 718-218-8181

Queens **Seito Trading** — Dishware
52-15 11th St. Long Island City, NY 11101 718-472-5413

Toki

Art on plates is another aspect of enjoying a meal. Japanese traditions to choose the right shape, size and colors of a plate to suit the food being served. Experience authentic tableware at Toki direct importer of Japanese patterns in Palisades Mall.
Palisades Center Mall 3rd Fl West Nyack NY 845-358-0155 www.utsuwa.com — Dishware

New Jersey **Mars New York** — General
565 River Rd. Edgewater, NJ 07020 201-945-1134

New Jersey **Utsuwa-No-Yokata** — Dishware
585 River Rd. Edgewater, NJ 07020 201-941-1902

GALLERY

Midtown East **Neo Gallery** — Gallery
1050 2nd Ave (bet. 55th & 56th St.) 212-308-6336

Chelsea **NYCoo Gallery** — Gallery
20 W. 22nd St. (bet. Broadway & 6th Ave) 212-380-1145

Chelsea **Onishi Gallery** — Gallery
521 W.25th St (bet. 10th & 11th Ave.) 212-695-8035

Lower Mhn **Gallery gen Tribeca** — Gallery
150 Franklin St. (bet. Hudson & Varick St.) 212-226-7717

Lower Mhn **gallery onetwentyeight** — Gallery
128 Rivington St. (bet. Essex & Norfolk) 212-674-0244

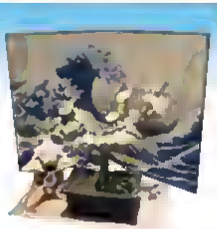
OTHER

Midtown East **Terry Mey** — Other Goods
153 E 53rd St.(bet. Lexington & 3rd Ave.) 212-888-0303

Lower Mhn **Portero NY** — Other Goods
513 Hudson St. (bet. Christopher & W. 10th St.) 212 727 2641

Upstate **Mother Gorden** — Other Goods
Palisades Center Mall #303 West Nyack NY 845-358-0100

Subscribe now for only **$19.99!**
www.chopsticksny.com
Get the month's full listings on Japanese dining, shopping and events around town. We will deliver CHOPSTICKS to your door.

OFFERING YOU
BEAUTY OF JAPAN
WITH A SPECIAL TOUCH
FROM KYOTO

KITEYA SOHO NEW YORK 464 Broome Street New York NY 10013 212-219-7505 www.kiteyany.com

BLOOM
NEW YORK

361 MADISON AVE. (BET. 45TH & 46TH ST.) 212.370.0068
WWW.BLOOM.CO.JP

School Guide

The following is a partial directory of Japanese schools

LANGUAGE

Upper East — Musical Kids International — Japanese
1295 Lexington Ave.(at 88th St.)
212-939-5898

Midtown East — Amity Language Institute — Japanese
124 E. 40th St. #203 (bet. Park & Lex. Ave.)
212-697-0374

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-832-1155

Midtown East — Language House — Japanese
545 Fifth Ave. # 310 (at 45th St.)
212 549-5455

Chelsea — ABC Language Exchange — Japanese
135 W. 29th St. # 204 (bet. 6th & 7th Ave.)
212-563-7580

Chelsea — Tenri — Japanese
434 W 13th St (bet. 5th & 6th Ave.)
212 645-2800

Lower Mhn — NYCNDA — Japanese
273 Bowery Lower Level (@E. Houston)
646-334-7426

Upstate — Japanese Study Hall — Japanese
44 Calvert St. Harrison, NY 10528
917-607-2817

New Jersey — JAS of NJ — Japanese
304 Main St. 2nd Fl. Fort Lee, NJ
201 461-5133

TRADITIONAL

Upper West — Ikenobo Society NYC — Ikebana
30 W. 60th St. 6K (Columbus & Broadway)
212 757-6748

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Earthworks Pottery — Pottery
1705 1st Ave.(at 88th St.)
212-876-1945

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212 744-8181

Midtown West — Elbe's NY Floral Design — Ikebana
15 W 44th St. 11th Fl.(bet. 5th & 6th St.)
212-661 3898

Midtown West — New York Tagei School — Pottery
5 W. 30th St. 3rd Fl. (bet. 5th & Broadway)
212 268-1711

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212 581 2223

Chelsea — The Ohashi Institute — Shiatsu
147 W 25th St. 11th Fl. (6th & 7th Ave.)
800-310-4190

Lower Mhn — Ikebana Flowers New York — Ikebana

East West Fusion unique course developed by Junko Miura. Ikebana Master. Our creative classes: -Introduction Ikebana -East/West Fusion -Bouquet and Center piece for gift -Basic Ikebana lessons *Master courses available
173 Lafayette St. (bet. Broome & Grand St.)
212-255-3763 www.ikebanaflowers-ny.com

Lower Mhn — Kampo Cultural Center — Calligraphy
31 Bond St. (bet. Lafayette St. & Bowery)
212-228-3063

Queens — K-sui Shodo — Calligraphy
23-11 39th St. 2nd Fl. (23rd & 24th Ave)
718-278-0508

Japan — Ikebana International — Ikebana
info@ikebanany.org
212 724-7097

Japan — Ohara School of Ikebana — Ikebana
oharanyc@aol.com
646-314-9597

MARTIAL ARTS

Upper West — Kokushi Budo Institute — Karate
332 Riverside Dr. (bet. 105th & 106th St.)
212-866-4777

Upper West — NY Yoshinkan Aikido — Aikido
2726 Broadway 3rd Fl. (bet. 104th & 105th St.)
347-539-0422

Upper West — Shorinryu Matsuhayashi — Karate
131 W 72 St. 2fl (bet. Amsterdam & Columbus)
212-875-8828

Upper West — Shotokan Karate-Do NY — Karate
2121 Broadway 4th Fl. (at 74th St.)
212-799-5500

Upper West — UWS Kenshikai Karate — Karate
929 Columbus ave. (bet 105 and 106)
917 291-0487

Upper East — NYC Kendo Club — Kendo
351 E. 74th St. 5th Fl. (bet. 1st & 2nd Ave.)
212-874-8191

Upper East — Ultimate Karate USA — Karate
1960 3rd Ave. 3rd Fl. (at 107th St.)
212-426-4666

Upper East — WTKO Honbu Dojo — Karate
208 E. 83rd St. (bet. 2nd & 3rd Ave.)
212-207-1907

Midtown West — Aikido of Manhattan — Aikido
60 W. 39th St. 3rd Fl. (at 6th & 5th Ave.)
212-575-0151

Midtown West — KYOKUSHIN KARATE — Karate

*4 Tri-State Area Locations (Fort Lee, Westchester, Upper Westside & Midtown)
*12 Million Members
*120 Countries
For All Ages & Abilities KIDS FREE TRIAL CLASS
The Strongest Karate. Call Now!
284 5th Ave (at 30th St.)
212-947-3334 www.kyokushinkarate.com

Midtown West — New York SATO DOJO — Karate
257 W. 39th St. 14Fl (bet 7th & 8th Ave)
646-235-0253

Midtown West — Shinjinbukon New York — Karate
250 W 57th St. #521 (Broadway & 8th Ave)
917-400-9183

Midtown East — Kenshikaikan Karate — Karate
YMCA, 224 E. 47 St. (bet. 2nd & 3rd Ave.)
212-756-3600

Midtown East — N Y Shorin Ryu Karate — Karate
37 W. 26th St. #8 (bet. Broadway & 6th Ave.)
212-490-3600

Chelsea — Bond Street Dojo — Aikido
214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)
212-477-0199

Chelsea — Eizanryu Jujitsu Biwako — Jiu Jitsu
214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)
212-260-0827

Chelsea — New York Aikikai — Aikido
142 W. 18th St. 2nd Fl. (bet. 6th & 7th Ave.)
212-242-6246

Chelsea — ShorinjiKempo NYC — Karate
151 W 26 St. 6Fl. (bet. 6th & 7th Ave.)
917-721-3729

Chelsea — Tiger Schulmann's — Mix
33 W. 19th St. (bet. 6th Ave. & Broadway)
212-727-0773

Chelsea — U S. Budo Kai-Kan — Karate
110 W. 14th St. 2 Fl. (bet. 5th & 7th Ave.)
212-807-7336

Chelsea — World Oyama Karate — Karate
35 W. 31st St. 5Fl. (bet. 5th Ave. & Broadway)
212-629-7705

Chelsea — World Seido Karate — Karate
61 W. 23rd St. 2nd Fl. (bet. 5th & 6th Ave.)
212-924-0511

West Village — New York Jiu Jitsu — Jiu Jitsu
666 Broadway Lower Level (at Bond St.)
212-343-8310

West Village — Shin-Budokai Honbu — Aikido
77 8th Ave. Lower Level (at 14th St.)
212-691-1378

East Village — Karate Honma Dojo — Karate
64 E 4th St.(bet. 2nd Ave. & Bowery)
646-430-0057

East Village — World Kanreikai Karate — Karate
4 W. 18th St. 3rd Fl. (at 18th St.)
212-677 7228

Lower Mhn — Kan Zen Institute — Kendo
54 Thomas St.(bet. Church & W. Broadway)
212-306-9106

Brooklyn — Japan Karate Assoc — Karate
565 Fifth Avenue (at 16th Street)
718-768-5345

Queens — School of Taijutsu — Mix
475 Onderdonk Ave. Ridgewood NY 11385
917-445-7035

New Jersey — Ridgewood Karate School — Karate
30 Cottage Pl. Ridgewood NJ 07450
201-447 2272

OTHER

Midtown West — The Nippon Club — Dance
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Lower Mhn — Kimisen Katado — Dance

Take JAPANESE KABUKI DANCE & MUSIC lessons. Travel and Japanese Music Orchestra (Kimisen Katado & Co.) teaches you Shamisen Voice, Hand Drums and Dance in Lower Manhattan, Roslyn (LI.), Bergen County, NJ and Ocean County, NJ
226 Boulevard, Glen Rock, NJ 07452
201-444-0511
Dance Music

Queens — The Arts Core Center — Dance
33-24 Northern Blvd. (bet. 33rd & 34th St.)
718-729-3568

New Jersey — Saori — Other School
490 Cory Ave., Englewood, NJ
201-567-8771

KYOKUSHIN KARATE
*4 Tri- State Area Locations
(Fort Lee, Westchester, Upper Westside & Midtown)
*12 Million Members
*120 Countries
For All Ages & Abilities
KIDS FREE TRIAL CLASS
The Strongest Karate. Call Now!
284 5th Ave (at 30th St.)
Tel: 212-947-3334
www.kyokushinkarate.com
CHANGE YOUR LIFE,
BECOME A CHAMPION

wanna read back number?
Easy Navigation, Exciting Articles, More Convenient!!
Renewed!
www.chopsticksny.com

Japanese Lesson #8

きょう は あつい です。

Kyou wa atsui desu.

(It's hot today.)

As summer comes closer, it gets warmer and warmer, but sometimes the ever-present air conditioning ends up making you feel cold. In this lesson, you will learn expressions describing how you feel about the weather and temperature. Here are several convenient words:

i-adgective

atsui: hot **atatakai**: warm **samui**: cold
suzushii: cool **sugasugashii**: refreshing
mushi-atsui: steaming hot
nama-atatakai: uncomfortably warm
na-adjective
sawayaka-na: refreshing
extensive version of i-adjective
kimochi ga ii (yoi): comfortable.
kaze ga tsuyoi: windy, breezy
shikke ga ooi: humid

Look at the following conversation and practice.

<conversation 1>
Smith: **Konnichiwa, Tanaka-san. Kyou wa atsui desu ne.** (Hello, Mr. Tanaka. It's hot today, isn't it?)
Tanaka: **Hai, atsui desu ne. Demo kaze ga tsuyoi node, kimochi ga ii desu.** (Yes, it's hot. But since it's windy, I feel comfortable.)

<conversation 2>
Smith: **Kyou wa atsui desu ne.** (It's hot today, isn't it?)
Tanaka: **Hai soto wa atsui desu. Demo ofisu wa samui desu.** (Yes, it's hot outside. But it's cold in the office.)

If you want to emphasize or soften what you'd like to express, use the following adverbs:
totemo, sugoku: very **sukoshi, chotto**: little

<conversation 3>
Smith: **Kyou wa sukoshi suzushii desu ne. Kimochi ga ii desu.** (It's a little cool today, isn't it? It's comfortable for me.)
Tanaka: **Watashi wa totemo samui desu.** (I feel very cold.)
Smith: **Tashikani, chotto kaze ga tsuyoi desu.** (It's a little windy, for sure.)

Switch adjectives and try describing different situations by yourself.

Additional New Vocabulary

***kyou**: today ***demo**: but, however
***node**: (connective particle) because, since
***soto**: outside ***tashikani**: for sure, indeed

Staffing Professionals
人材紹介・派遣
"企業は人なり"
A company's best asset is its employees
bremar ASSOCIATES
New York Office
420 Lexington Ave., Suite 660 New York, NY 10170
tel. 212-661-0909 fax: 212-856-0989
San Diego Office tel. 858-832-1378 fax. 858-832-1379
www.bremar.com

Japanese Book Ranking *(data provided by Kinokuniya Bookstore)*

SELF-IMPROVEMENT BOOKS RULE THE RANKING

HARDCOVER TOP 5 IN JAPAN (5/5-11)

	Book title	Author	Publisher
1.	*B-gata Jibun no Setsumeisho*	*Jamais Jamais*	*Bungeisha*
2.	*Kao o Araukoto Kokoro o Arau Koto*	*Katsuko Konno*	*Sunmark Shuppan*
3	*Yume o Kanaeru Zou*	*Keiya Mizuno*	*Asukashinsha*
4	*A-gata Jibun no Setsumeisho*	*Jamais Jamais*	*Bungeisha*
5	*Nou o Ikasu Benkyou-hou*	*Kenichiro Mogi*	*PHP Kenkyujo*

THE MONTHLY PICK

YUME O KANAERU ZOU
Sit back and relax, then open the page of this self-improvement instruction book. The instructor is an elephant from India who parasites in a typical salary man's house. The lazy elephant gives advice, "shine your shoes," "donate your change," etc. How would these lead you to success? You can't get the answer until you read through what's called "Edu-tainment Book." (Rank #3)

PAPERBACK TOP 5 IN JAPAN (5/5-11)

	Book title	Author	Publisher
1.	*Tsugunai*	*Atsuko Yaguchi*	*Gentosha*
2.	*Kokushou Shousetsu*	*Keigo Higashino*	*Shueisha*
3.	*Aibou-season2 (vol II)*	*Yasuhiro Koshimizu, etc.*	*Asahishinbun Shuppan*
4.	*Sauruboku Monogatari Ramen ni Kohaku wa Kirameku*	*Sae Yukino*	*Kadokawa Shoten*
5	*Yumetsuge*	*Megumi Hatakenaka*	*Kadokawa Shoten*

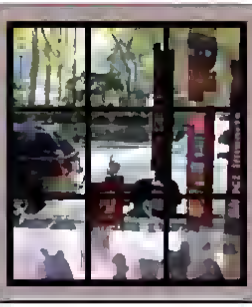
THE MONTHLY PICK

TSUGUNAI
Devastated from the loss of his wife and child, Hidaka derails from his elite course and becomes homeless. His life makes another turn when he reunites with the boy whose life he saved before. Hidaka begins to wonder if the boy might be the serial killer who scares the town he drifting through. This mystery deals with the darkness of the human heart, depicting two people sharing despaired experiences. (Rank #1)

PICKS FROM KINOKUNIYA NEW YORK

"SAINT YOUNG MEN" **HIKARU NAKAMURA** – *Kodansha*
A comedy manga featuring Buddha (the enlightened one) and Jesus (the son of God) on their vacation in modern day Japan living together in an apartment in Tachikawa. The two saints behave like normal non-saint commoners but since they are saints their laid-back everyday lives aren't separable from happenings and miracles. This surrealistic "body-manga" captured Japanese young adults heart as soon as it was serialized in MORNING2 magazine.

"RYUUSEI NO KIZUNA" **KEIGO HIGASHINO** – *Kodansha*
Their revenge plan seemed perfect, but what they didn't expect was "love." One night two brothers and their little sister sneaked out of their house to see a meteor. When they came home they found their parents brutally murdered. 14 years later the three grown-up orphans found the person who killed their parents. As they wreak their vengeance upon him it is revealed that the sister has fallen in love with the son of the enemy.. As dramatic as a Hollywood movie, the novel takes you on a roller coaster ride of rolling plots.



Open The Window...
On another world

Without ever leaving New York City.

BOOKS Kinokuniya

1073 Avenue of the Americas, (bet 40th & 41st St. Across from Bryant Park)
P 212.869.1700 F 212.869.1703 nyinfo@kinokuniya.com

Books on Japan
Books on Asia
Manga
Anime
Crafts
Fashion
Stationery
Anime Goods
Travel
Tshirts
Gardens
Design
Art
Architecture
cafe Zaya
More

event
entertainment
Leisure

TRAVEL
GIFU – THE TREASURE OF TRADITIONAL CULTURE OF JAPAN

EVENT
JAPAN DAY @ CENTRAL PARK

ENTERTAINMENT: FILM
CANARY: TWO TEENS SEARCH FOR THE VALUE OF LIVING

CALENDAR
EXHIBITION
PERFORMANCE
LECTURE / FORUM / FILM / FESTIVAL
EVENTS
HAPPENINGS

GIFU – THE TREASURE OF TRADITIONAL CULTURE OF JAPAN

Known as the most modern countries in the world, Japan's cities continue urbanizing and modernizing as years go by. Gifu, a prefecture in central Japan still embraces the old-style cityscape with rich traditions from centuries ago, and is one of the major destinations as "the original heartland of Japan."

The prefecture's location has advantages for transportation and cultural development and the region has been influenced by major cities such as Kyoto, Edo (today's Tokyo) and other shogunates in the country.

THE HISTORIC VILLAGES OF SHIKAKAWA-GO

Gifu doesn't have any coastline but many elevations overland, which produce a great amount of snow in winter. For the heavy precipitation and harsh winter, villages in Shirakwa-go region, the northwestern part of Gifu, developed a unique architecture for local housing known as Gassho style. This architectural style is established upon a very ancient A-frame structure to support the roof. Through several additions and modifications for the harsh wind and heavy snow, the basic structure of the Gassho style came in shape after the 18th century. The houses have very high and steep thatched roof, which creates a large attic space. Then the attic is split into two or three levels for silkworm farming, the region's major industry. Another characteristic of the Gassho style is the very steep roof and the gigantic rafters for support. They use particularly flexible woods for the rafters to make the high room windproof, and there is no metal nail used in the house. In addition, the houses are facing south or north to minimize the wind pressure to the roof and to maximize the sun light so that the roof keeps the house cool in summer and warm in winter.

With all these unique characteristics developed and engineered for the regional nature and the climate as well as the high-quality preservation of the traditional lifestyle among Japan's increasing modernization, UNESCO inscribed the entire Shirakawa-go region on the World Cultural Heritage Site in 1995. Today, Shirakawa go showcases the historic Gassho style houses and there are cultural workshops for tounsts that show the interior of the house as well as handcrafts such as straw sandal making.

http://www.shirakawa-go.org/

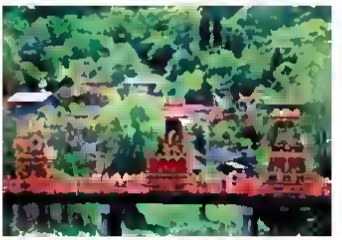
UKAI – CORMORANT FISHING

Cormorant fishing may sound very bizarre, but noblemen in England and France enjoyed this as a sport in the late 16th to the early 17th century. In Gifu, this unique fishing method has been conducted for 1300 years on the Nagara River and remains today.

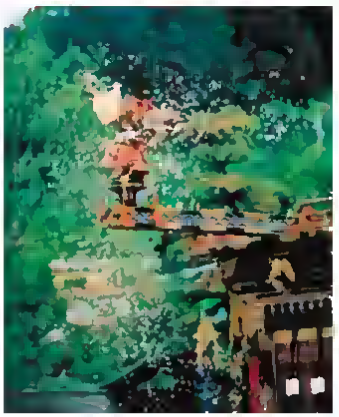
Ukai fishing, translated as taming cormorant (for fishing), uses cormorants with a rope around the neck. cormorants catch and swallow sweetfish (a family of smelt) from the water, but the fishermen catch larger fish that don't get swallowed through the roped neck. Ukai fishing methods keep the fish very fresh because cormorants never damage the fish when they try to swallow them, and the fish instantly get passed out. Fishermen row the boat and attract sweetfish with a torch on the bow, and release the cormorants to catch them. To attract the fish most efficiently with the torch, they don't fish under the full moon.

During its long history, this fishing tradition had both good and bad eras. sweetfish caught in ukai fishing was very popular particularly among the imperial family and received strong support and protection from them. However it once became endangered at the end of the samurai era around 1868 when they lost the support because of the major government system change from the Meiji Restoration. In 1891, the imperial family support came back and since then, ukai fishing tradition is still conducted at three impenal fishing area of the Nagara River today.

Today ukai is more for tourist attractions and cultural preservation than a profession. However the ukai fishing is preserved in hereditary system, and the fishermen keep original tools and traditional costumes, which adds more authentic and nostalgic atmosphere to visitors who sail out on the boat to observe the fishing. The Nagara River bank is lively with many tourists who are amazed by magical views of fishing with torches in the dusk, and amicable ukai fishermen exchange friendly conversation with anybody during the fishing season that start from May 11 and ends on October 15 every year.



TAKAYAMA FESTIVAL



Takayama Festival is one of Japan's most beautiful festivals with over three centuries of history. The festival is famous for its floats with beauty of traditional crafts and arts. This festival consists of two events: spring festival in April to celebrate the beginning of the warm season and autumn festival in October to prepare for the harsh winter weather. For both events, the tradition of the festival float parade continues since 1718, and each float is magnificently decorated with local crafts, displaying Japan's exquisite traditional arts and techniques. In particular, traditional mechanical dolls on the float are must-see crafts, and their movement is so detailed and sophisticated that the doll performances look just like real traditional play at a theatre.

Other than the festival floats, portable shrine called mikoshi is carried down the street, which is a tradition in Shinto festivals in general. Mikoshi is considered to house a Shinto god, and the entire community receives the blessing from it through the mikoshi parade during the festival.

In both seasons, the highlight of the lavish festival is in the evening of the first day. All the ornaments are lit up on the festival floats and when they parade down the streets in the dusk, Takayama's old district appears as magical as a fantasy world.

http://www.hida.jp/e-kankou/e_maturi/e_maturi.htm

--Nori Akashi, Public Relations Manager at the New York Office of JNTO

*All photos provided by Gifu City

Japan National Tourist Organization
New York Office

One Rockefeller Plaza, Suite 1250, New York, NY 10020
TEL. 212-757-5640 www.japantravelinfo.com

MORE HIDDEN TREASURES IN GIFU

Seki Knives

Swords are something strongly connected to the Japanese culture and that cultivated global reputation on the Japanese cutlery and the city of Seki has been the epicenter of high-caliber swords smiths over centuries. Seki's swords smiths traveled all over the country and brought the best iron, water and clay for the ultimate swords. Since then, swords from Seki were highly reputed in the country then in the world.

With approximately 780 years of history, the City of Seki produces one of the world's best knives along with the German knife brand Zwilling J.A. Henckels from Solingen City. As the time passed and the demand for swords declined, some swords smiths switched their product to cooking knives, sickles and farming tools. When the government banned sword-making in 1877 due to the total change on the constitution from the Meiji Restoration, almost all the swords smiths and knife smiths were forced to switch to household knife product manufacturing as well as some Western style cutleries such as pocket knives and fruit knives. Still, their superior quality of materials and production techniques remain today and are well-applied to all the products that consequently raise the highest reputation in the world. The 40% of Seki's products is exported to outside of Japan.

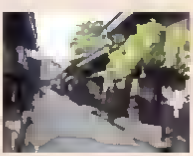
The unique history of Seki's cutlery industry is exhibited at Seki Sword Tradition Museum with the city's long history of cutlery manufacturing including development of the techniques, old tools and sword smiths' demonstrations.

Japan's "Mr. Schindler"

Along with Oskar Schindler's great humanitarian rescue of Jews from the Holocaust during the Second World War, there was a brave Japanese from Gifu who saved over 6,000 of Jews. Serving as the Japanese ambassador to Lithuania, *Chiune "Sempo" Sugihara* issued about 6,000 transit visas to Japan to Jewish refugees against the Japanese government's policy for the alliance with Germany. After his retirement, he became the first Japanese who received the Yad Vashem Prize for the Martyrs and Heroes in 1977. In his hometown Yaotsu in Gifu, the cozy wooden house displays his dynamic life and humanitarian work.

http://www.town.yaotsu.gifu.jp/spot/sugihara/sugihara.html

Magome



Located in central Japan, Gifu is where major passages crisscross. Magome is one of the station towns of Nakasendo Passage and there are many accommodations for travelers and the town is still full of traditional hospitality for travelers. Streets wind through lanes of old houses, ryokans, cafés, regional cuisine restaurants and souvenir stores that reappear the original Japanese town. Magome is one of the few places in the country that recaptures nostalgic traditional scenes.

http://www.kiso-magome.com/

JUMP ON TO JAPAN!!

JR PASS Available

Days from Nov~May 31th 2008 as of May 13th 2008

from New York $475~ from Boston $460~ from Washington D.C. $480~

おっ! 近鉄に頼もう!

Japan for you.com

KINTETSU INTERNATIONAL

☎1-800-JAPAN99

WHALE TRAVEL

SPECIAL AIR FARES TO ASIA
HOTEL + FLIGHT PACKAGES
TRAVEL VISA & DOCUMENTS
TWENTY-FOUR CRUISE LINES
DOMESTIC TOURS
INTERNATIONAL TOURS
& MORE...

Please Visit Our Website!
Updated Daily!!

www.chopsticksny.com

CHOPSTICKS

SUPER SALE

AIR TICKET TO ASIA BY JAPAN AIRLINES JAL

TAX & FUEL CHARGE INCLUDED

TOKYO from $1,057 MANILA from $1,307
SEOUL from $1,280 BANGKOK from $1,310
TAIPEI from $1,282 SHANGHAI from $1,284

*All prices are subject to change without notice

JTB Travel Agency 95 YEARS OF EXPERIENCE
at Mitsuwa Marketplace 595 River Rd, Edgewater NJ 07020
800.222.5824 Open 7days 10:30am-7pm

DISCOVER JAPAN

LOWEST FARE GUARANTEED!

With JALPAK Japan is now within your reach!

●Air Tickets ●JR Rail Passes ●Special Tours
●Hotels ●Car Rentals ●Flex Packages and more

JALPAK

JALPAK International U.S.A., Inc.
1212 Avenue of the Americas 19th Fl New York NY 10036
Toll Free: 1-888-3JALPAK (525725)
Tel 212.850.7474 Fax 212 850 7490 www.jalpak.com jpinyc@jalpak.com

JAPAN DELUXE TOUR

TOHOKU SUMMER FESTIVALS

Aomori Nebuta Festival
Akita Kantou Festival
Sendai Tanabata Festival

Travel Oriented

25 Years of Excellence

12 DAYS $4280

DEPARTURE 7/29/2008

NIKKO-FUKUSHIMA-YAMAGATA-AKITA-AOMORI-MORIOKA-SENDAI-IBARAKI

[INCLUDES]

✓Round trip air fare from East Coast Cities
✓Accommodations 7nights hotel 3nights Japanese Ryokan
✓All 29 meals All admission Fees
✓Service of Multi-Lingual Professional Tour Guides Throughout
✓All ground transportation during tour (Private motor coach)
✓Package prices are per person, based on double occupancy

✦Land arrangement only $3,280 ✦Tax / Fuel surcharge $480 extra
✦Single supplement $360 extra ✦Flexible departure & return at no charge
✦Choose your travel date pre & post tour extention available
All prices subject to change without prior notice.

800-241-3553

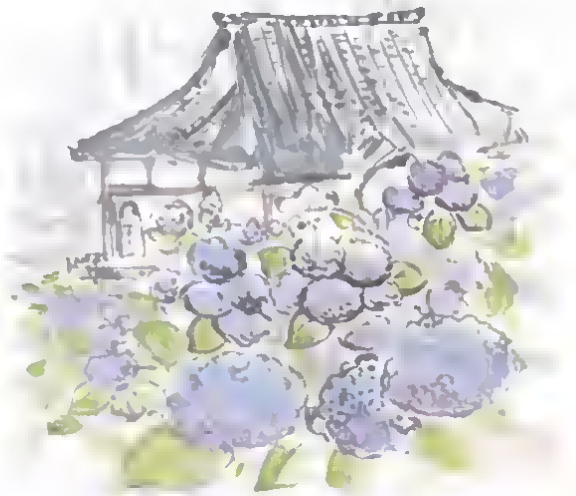
15490 S. Western Ave. Gardena, CA 90249
CST#2045303-40

www.japandeluxetour.com • info@japandeluxetour.com

What on Earth?

梅雨

TSUYU



From early May to late July, most of the areas in Japan experience a gloomy rainy season known as "Tsuyu" or "Baiu." Meteorologically, it's caused by the collision of warm, high-pressure fronts coming from the south and cold, high-pressure fronts staying in the north. Thus, tsuyu starts in the southern part of Japan and moves up north. (See the table for the average period of tsuyu in each region.)

Unlike rainy seasons in other areas of the world, tsuyu is rarely accompanied by squalls or showers. Instead, it rains constantly. Consequently, it sometimes causes serious landslides. What bothers people most, though, is the humidity. It's so horrible that it makes things get moldy and food more perishable. It is actually the season most people suffer from food poisoning. Most of the Japanese hate tsuyu for this reason.

Tsuyu does not, however, bring about only depressing things. It's a blessed season for crops. Thanks to the abundant rainfall, crops grow very well, resulting in a rich harvest. Actually, Japanese people write "tsuyu" with the *kanji* (Chinese character used in Japan) meaning "plum rain" since plums ripen during this season, although the original meaning of the *kanji* when they imported the word and concept from China was "mold rain."

Tsuyu is deeply embedded in Japanese culture, so no matter how gloomy it is, Japanese people appreciate this season and try to enjoy it as much as possible. Many of the sightseeing places maximize the soft focus effect that the misty rain creates for viewing scenic areas. Also, *ajisai* (hydrangea) bloom in this season, and Japanese people strongly associate this flower with tsuyu. If you visit *Ajisai-dera* (Hydrangea Temple) in Kamakura, Kanagawa prefecture, during this season, you will understand the Japanese sentiment as well as enjoy the beautiful, misty view.

In modern Japanese society, people have figured out how to spend the month and a half of this damp season more comfortably. Hi-tech dehumidifiers and air conditioning units with dehumidifying functions continue to be developed, while the fashion industry tries to encourage people to go out by providing a variety of rainproof items: brightly colored raincoats, rubber boots, bags, hats, and umbrellas. Polka dots, flowers, frogs, and snails are popular patterns in this season. After tsuyu, Japan practically enters summer. The sun always shines after the rain.

THE AVERAGE PERIOD OF TSUYU IN EACH REGION

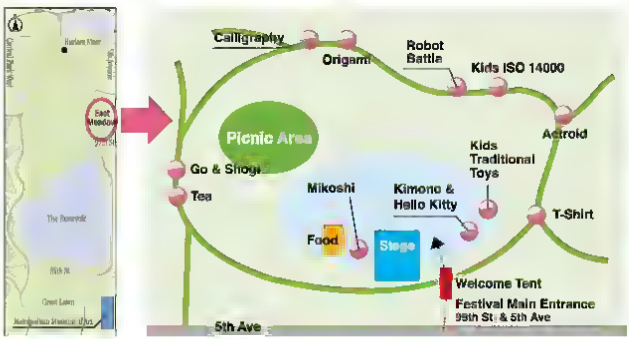
(Source: The Meteorological Agency's press document in 2006)

REGION	*START*	*FINISH*	*PERIOD*
Okinawa	*May 8*	*June 23*	*47 days*
Amami	*May 10*	*June 28*	*50 days*
Kyushu (Southern part)	*May 29*	*July 13*	*46 days*
Kyushu (Northern part)	*June 5*	*July 18*	*44 days*
Shikoku	*June 4*	*July 17*	*44 days*
Chugoku	*June 6*	*July 20*	*45 days*
Kinki	*June 6*	*July 19*	*44 days*
Toukai	*June 8*	*July 20*	*43 days*
Kantou Koushinetsu	*June 8*	*July 20*	*43 days*
Hokuriku	*June 10*	*July 22*	*43 days*
Touhoku (Southern part)	*June 10*	*July 23*	*44 days*
Touhoku (Northern part)	*June 12*	*July 27*	*46 days*
Hokkaido	*N/A*	*N/A*	*0 days*
Ogasawara Islands	*N/A*	*N/A*	*0 days*

CENTRAL PARK WILL BE THE INTERSECTION OF JAPANESE CULTURE

JAPAN DAY @ CENTRAL PARK Sunday, June 1, 2008

Showcasing traditional and modern performances, cultural demonstrations, food tasting, etc., JAPAN DAY is full of family – friendly activities which you would love to expenence JAPAN DAY launched last year in Central Park, Rumsey Playfield, and attracted over 14,000 New Yorkers, this year it returns in Central Park's East Meadow On June 1st, Manhattan will be transformed into a Japanese Summer Festival, so circle the date on your calendar Let's get soaked in Japanese Culture



PROGRAM HIGHLIGHTS

PART 1 JAPAN RUN

4 mile race joined by Reiko Tosa, a Japanese women's marathon runner who will participate in the Beijing Olympic Game 3,000 people will participate in the run

8 am *Japan Run*

4 mile race followed by award ceremony and raffle

9:30 am *Kids Run*

PART 2 JAPAN DAY FESTIVAL **10 am – 5 pm**

@East meadow –Main Entrance at 99th St. & 5th Ave

TASTE OF JAPAN

• Curry • Gyudon Over Rice • Gyoza Dumpling • Udon Noodle
• Mabodon • Japanese Tea

ACTIVITY TENTS

• Kimono & Hello Kitty • Yo-Yo • Kabuki Face Painting • Kendama
• Origami • Calligraphy • Actroid (Humanoid Robot)
• Kid's ISO 14000 • Robot Battle • Go & Shogi (Board Games)
• Wellness Check

PERFORMANCE

(hosted by Sandra Endo, CNN Reporter)

10:30 am *PART 1 – TRADITIONAL JAPAN-1*

• Soh Daiko • Yosakoi Dance Performance by Yosakoi Kids Project
• Samurai Sword Soul

12:30 pm *PART 2 – COOL JAPAN-1*

• Cobu • Kenichi Ebina • How to cosplay

2:00 pm *PART 3 – TRADITIONAL JAPAN-2*

• Karate Performance (Kyokushin Kaikan)
• Leonard Eto & Manolo Badrena • Mikoshi Parade

3:15 pm *PART 4 – COOL JAPAN-2*

• HAPPYFUNSMILE • Gaijin A Go-Go • HALCALI
• Shota Shimizu

PERFORMANCE STAGE TIMELINE

M *OPENING (10am to 10:30am)*

M *PART 1: TRADITIONAL JAPAN-1 (10:30am to 12:00 pm)*
Wadaiko performance by Soh Daiko
Greeting by Hostess Sandra Endo
Introduction of Reiko Tosa, Marathon runner at Beijing Olympics
Yosakoi kids project (collaboration between North East Council of Teachers of Japanese and Yosakoi Dance Project, 10tecomai)
Samurai Sword Soul performance

M *PART 2: COOL JAPAN-1 (12:30pm to 1:30pm)*
Cobu performance
Kenichi Ebina dance performance
How to cosplay

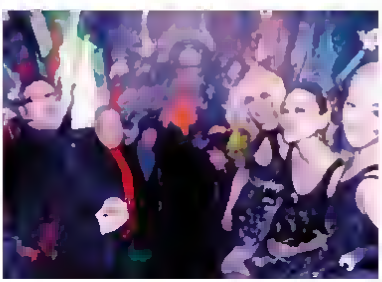
M *PART 3: TRADITIONAL JAPAN-2 (2:00pm to 2:45pm)*
Karate performance by Kyokushin Kaikan
Leonard Eto with Manolo Badrena
Off Stage Mikoshi Parade starts

M *PART 4: COOL JAPAN-2 (3:15 pm to 4:45pm)*
Gaijin A Go-Go
HAPPYFUNSMILE
HALCALI
Shota Shimizu

**Performances and artists are subject to change or cancel due to unexpected incidents.*

Cobu

Kenichi Ebina



Gaijin A Go-Go

10tecomai

Shota Shimizu

HALCALI

entertainment ★ film

CANARY: TWO TEENS SEARCH FOR THE VALUE OF LIVING

by *Noriko Komura*

Many people think that Japan is the safest and most peaceful country in the world, and in a sense it probably is. However, it is not the easiest place to live. Who would be willing to call a society where 100 people per day commit suicide peaceful? If this seems hard to believe, watch the film **Canary** by *Akihiko Shiota*.

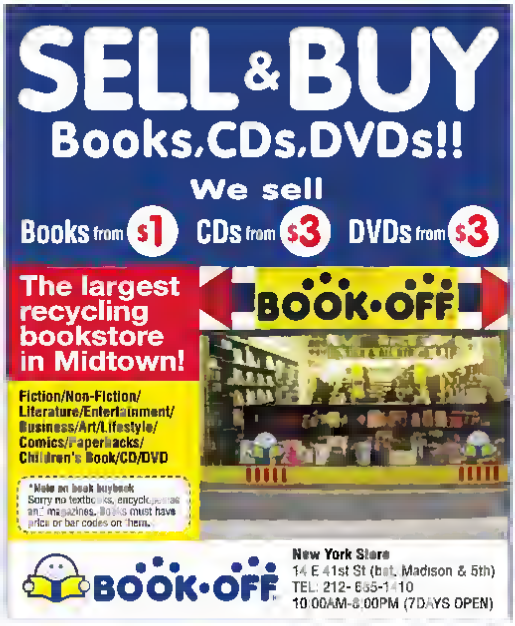
This thought-provoking film begins as a road movie featuring two young teenagers. *Koichi* is a cult believer who escaped from a childcare center, and Yuki is a runaway girl. They are going on a journey to find Koichi's little sister whom he has been separated from. But the film has a controversial subtext. As *Koichi*'s past involvement in the cult is revealed on screen, the story goes deeper into the conundrum of "What is the right way to live in this society?" Based on a true incident that happened 13 years ago, the film depicts what the cult actually did: kidnap, torture, and indiscriminately murder. Canary not only criticizes the cult but also disapproves of its indifferent community. It essentially accuses Japanese society of being the entity that created the monstrous cult.

Sharing a similar theme with such critically acclaimed films as *Hirokazu Kore-eda*'s **Nobody Knows** and **Distance** and *Shinji Aoyama*'s **Eureka**, this film claims to show "the strength of vulnerability." This might sound contradictory, but it is what Japan disregards. Its society, which has clearly defined the value of what is right and what is not, has no power to embrace others and this naturally leads to feelings of repression.

In real life, right after the cult emitted poisonous gas into the subway system to kill random people, it was reported that the police used canaries for acid tests in order to detect the degree of poison. If a small bird dies, it means that the dangerous gas is still there. The canaries were unaware of being abused for humans' convenience. This is just like *Koichi* and *Yuki*, whose lives went wrong due to their parents misleading them or being careless. These two canaries in the movie do not die and find their own ways. How? That is what the film is really about.

CANARY *(2004)*

Directed by Akihiko Shiota
Cast: Hashi Ishida, Mitsuki Tanimura, Hidetoshi Nishijima, Miyako Koda
**Open on July 25 at the ImaginAsian theater (239 E. 59th St., New York)*


SELL & BUY
Books, CDs, DVDs!!
We sell
Books from $1
CDs from $3
DVDs from $3
The largest recycling bookstore in Midtown!
BOOK·OFF
Fiction/Non-Fiction/ Literature/Entertainment/ Business/Art/Lifestyle/ Comics/Paperbacks/ Children's Book/CD/DVD
*Note on book buyback
Sorry no textbooks, encyclopedias or magazines. Books must have price or bar codes on them.
BOOK·OFF
New York Store
14 E 41st St (bet. Madison & 5th)
TEL: 212- 685-1410
10:00AM-8:00PM (7DAYS OPEN)

Exhibition

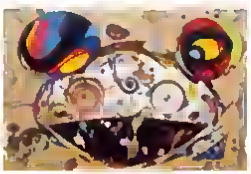
Through June 7
Daido Moriyama The 80s Vintage Prints
Steven Kasher Gallery
Daido Moriyama is one of the most revered living Japanese photographers Steven Kasher Gallery is honored to present Daido Moriyama's first exhibition of vintage prints in New York and his first New York exhibition since 2002 Presented are over 80 vintage black and white prints surveying Moriyama's photography from the 1980s, as well as a selection of over 30 of his books The exhibition will be accompanied by an 80 page catalog edited and designed by Johan Kugelberg The show coincides with Heavy Light Recent Photography and Video from Japan opening at ICP
Location: 521 W 23rd St., 2nd Fl. (bet 10th & 11th Sts.), New York, NY 10011
TEL. 212 966 3978
www.stevenkasher.com

Through June 10
"Fifty-Three Stations of the Yokaido Road" A Haunted Journey Down a Classic Ukiyo-e, featuring GeGeGe no Kitaro
Kinokuniya Bookstore
"Fifty Three Stations of the Yokaido Road" is an exhibition of works by famed manga artist Shigeru Mizuki. It displays a unique collaboration of Japanese traditional fine arts and pop arts Mr Mizuki is the creator of the celebrated manga GeGeGe no Kitaro First published in 1960, the Kitaro series has run for almost 50 years In creating the art for this exhibition, Mr Mizuki recreated the famous Fifty-Three Stations of the Tokaido Road series of Ukiyo-e prints by Hiroshige Utagawa Mr Mizuki added his own ghosty twist to the celebrated images in place of humans, he inserted his own characters from GeGeGe no Kitaro The result is a humorous and frightening journey down a classic highway
Location: 1073 Avenue of Americas (bet. 40th & 41st St.), New York, NY 10018
TEL. 212-869-1700
www.kinokuniya.com

June 4-13
The Art of Koji Katsuta
New Century Artists Gallery, Side Gallery
Koji Katsuta, the innovative artist, moved to New York in 1995 for his thirst for art, and established a unique style of art upon illustrations drawings and sketches applied to graphic design Three years after his untimely death in 2005, his art will be exhibited in New York City, where he absorbed humanity and expressed his creativity This is a showcase of the ten years of his unique art work which portrays his unique view of New York and other places in the world where he grew up and traveled
Location: 530 W 25th St., (bet. 10th & 11th Sts.), New York, NY 10001 http://newcenturyartists.org

Through June 27
"Signature" by Yuko Suzuki
Ise Cultural Foundation
Yuko Suzuki's ceramic artwork captures scenes of human relationships in daily life. She explores the human relationship in various environments with her humor and imagination, and creates a story to project such familiar moments
Location: 555 Broadway, (Spring & Prince Sts.) New York, NY 10012
TEL. 212 925 1649 / www.isenyc.com

Through July 3
Takashi Murakami: Blurring the Lines of Art and Pop Culture "Murakami"
Brooklyn Museum
The most comprehensive retrospective to date of the work of internationally acclaimed Japanese artist Takashi Murakami includes more than ninety works in various media that span the artist's entire career. Installed in more than 18,500 square feet of gallery space The exhibition MURAKAMI explores the self-reflexive nature of Murakami's oeuvre by focusing on earlier work produced between 1992 and 2000 in which the artist attempts to explore his own reality through an investigation of branding and identity, as well as through self-portrarture created since 2000
Location: 200 Eastern Parkway, Brooklyn, NY 11238
TEL. 718-638 5000
www.brooklynmuseum.org



Through July 20
The Shape of Things: Chinese and Japanese Art from the Mr. And Mrs. John D. Rockefeller 3rd Collection
Asia Society
The exhibition of ceramics, metalworks, sculptures, and paintings demonstrates that a depth of information can be revealed through the careful observation and study of the form of an object
Location: 725 Park Ave (at 70th St.), New York, NY 10021
TEL. 212 517-ASIA
www.asiasociety.org

Through September 7
Heavy Light Recent Photography and Video from Japan
ICP (International Center for Photography)
Heavy Light Recent Photography and Video from Japan will present the exciting and highly individualistic work of a new generation of Japanese artists who have come of age following the Asian economic crash of 1990 Curated by ICP curator Christopher Phillips and Noriko Fuku of the University of Art and Design in Kyoto the show examines a generation of artists whose work has been greatly influenced by Daido Moriyama, one of the most revered living Japanese photographers
Location: 1133 Avenue of Americas (at 43rd St.), New York NY 10036
TEL. 212 857-0000
www.icp.org

Through October 12
Japonisme in American Graphic Art, 1880-1920
Brooklyn Museum
Japonisme In American Graphic Art, 1880-1920 explores the myriad manifestations of Japonisme in a selection of rarely seen American works on paper from the Brooklyn Museum's permanent collection. Concurrent with the so-called "Japan craze" in America was a renewed interest in graphic arts as watercolor, pastel, etching, and other graphic media came to be appreciated for their artistry and expressivity, they also reflected the impact of Japanese art. Color wood cuts by late-eighteenth and nineteenth century masters such as Hiroshige, Hokusai, and Kuniyoshi were avidly collected in the West and served as particularly influential models of stylistic and technical innovation for American artists.
Location: 200 Eastern Parkway, Brooklyn, NY 11238
TEL: 718-638-5000
www.brooklynmuseum.org

Through October 11
Good Things in Small Packages: Japanese Children's Kimonos 1860-1960
The Forbes Galleries
This exhibition, guest curated by Valerie Foley, explores vintage Japanese children's wear as historical and cultural artifacts. Each piece reveals something about childhood in traditional and transitional Japan: popular patterns and their meanings, favorite fairy tales, annual celebrations, superstitions, material culture, religion, the economy, politics, and outside influences as Japan opened up to the rest of the world.
Location: 62 Fifth Ave (at 12th St.), New York, NY 10011
TEL: 212-206-5548
www.forbesgalleries.com
comingsoon.html

Performance

May 27
A Musical Performance: Hono Enso by Yuji Nara
International Shinto Foundation
International Shinto Foundation welcomes Japanese musician and artist, Yuji Nara, and he performs his music as an offering. Nara uses instruments from Asia, Africa and South America and plays non-traditional improvisational pieces based on indigenous peoples worldwide. He has also performed in Shinto shrines and temples worldwide. Spiritual dancer and healer, Maki Aoyagi will join the concert. Voluntary donation.
Location: 300 W. 55th St. Suite20 B, (bet. 54th & 55th Sts.)
New York, NY 10019
(Reservation required)
TEL. 212-686-9117 / NewYork@shinto.org

Event Feature

Classical Pianist Aimi Kobayashi Returns to Carnegie Hall for Concert

Saturday, June 14, 2008 at 3 p.m
Carnegie Hall (Zankel Hall)
881 7th Ave. (at 57th St.), New York, NY 10019
TEL: 914-381-0419 (AADGT)
TEL. 212 247 7800 (Carnegie Hall)
www.aadgt.org

12-year old classical pianist Aimi Kobayashi will be one of the performers at The Passion of Music concert at Carnegie Hall on Saturday, June 14, 2008. She will be playing along with 12-year old Latvian singer Oksana Lepska and 17-year old Russian xylophone player Rostilav Sharaevsky, and they will showcase the works of Beethoven, Chopin, Aaronbayev and Morozov, Saint-Saens, Abe and Sejourne. Kobayashi began studying piano at the age of 3, played with an orchestra at age 7 and achieved her international debut at the age of 9. Starting in 2001, Kobayashi won the world's largest piano competition sponsored by the National Piano Teachers' Association of Japan (PTNA) 4 years in a row and has also won the "Glory Culture Prize" of her home region, Yamaguchi Prefecture, three times. In addition, her records are extremely successful on You Tube with an audience of around 700,000.

Kobayashi is supported by the American Association for Development of the Gifted and Talented (AADGT) Inc., a non-profit organization dedicated to helping young classical musicians around the world. It was founded in 1993 and has helped introduce over 30 artists and aspiring musicians to American audiences. AADGT first brought Kobayashi to Carnegie Hall in 2005 and due to this appearance, she and AADGT were featured in a French television program that was broadcast all over Europe and on Tokyo MX TV. In December of that same year, Kobayashi traveled to perform in Paris (Cortot Hall) and appeared on Japan's NHK.

Lecture/Forum/ Film/Festival

May 23-26, May 30-June 1, and June 13-15
Films of Kenji Mizoguchi
IFC Center
IFC is currently screening a series of masterpiece works by Kenji Mizoguchi, a legendary and one of the most influential Japanese film directors. The films include Ugetsu (1953) May 23-25, The Life of Oharu (1952) May 30-June1 and Sansho The Bailiff (1954) June 13-15
Location: 323 Sixth Ave. (bet. West 3rd & West 4th Sts.),
New York, NY 10014
TEL. 212-924 7771
www.ifccenter.com

June 8
Art Cart: Chanoyu
Japan Society
This is a great opportunity for families to be exposed to the Japanese tea tradition. Urasenke Tea Ceremony Society leads this program in which participants touch, taste, and smell the tea itself (matcha) as well as tea bowls and tea utensils. Recommended for children ages 6 to 12 years and accompanying adults. For tickets: $15 per family (up to 5 people) and $10 per family of Japan Society Members
Location: 333 E. 47th St., (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212-715 1258
www.japansociety.org

June 20 – July 6
New York Asian Film Festival
Subway Cinema
The New York Asian Film Festival kicks off its seventh edition this summer and we're exploding with the rich smoky taste of pure Asian movie flavor. Co-presented with Japan Society's 2nd annual JAPAN CUTS: Festival of New Japanese Film. For the line ups, see page 11
Location: IFC (323 Sixth Ave., New Yor, NY 10014)
Japan Society (333 E. 47th St., New York, NY 10017)
www.subwaycinema.com

June 20 – August 7
NAKADAI
Film Forum
Starring, world renowned Tatsuya Nakadai, a dominant figure of Japanese stage and screen through six decades. Film Forum presents a series called NAKADAI screening about 30 movies of Nakadai. The films include Akira Kurosawa's Yojinbo, Kagemusha, High and Low, and Ran as well as Masaki Kobayashi's The Human Condition
Location: 209 W. Houston St. (6th Ave. & Varick St.),
New York, NY 10014

June 25

50 Years with Akira Kurosawa. An Evening with Teruyo Nogami

Japan Society

Teruyo Nogami worked together with Akira Kurosawa as a script supervisor and principal assistant from Rashomon (1950) to Madadayo (1993). In this lecture she discusses her experiences with Kurosawa by recalling his passion, energy and creativity for work and how she supported him in his glory and struggling time. There are a reception and book singing of her recent memoir, Waiting on The Weather-Making Movies with Akira Kurosawa. Also this lecture is in conjunction with the Tatsuya Nakadai retrospective at Film Forum, featuring five Kurosawa films.

Location: 333 E. 47th St., (bet. 1st & 2nd Aves.) New York, NY 10017
TEL. 212 715 1258/ www.japansociety.org

Events

May 30

Sake Festival in NY 2008

Nishimoto Trading

Nishimoto Trading, importer and distributor of Asian food products in North America, presents a Sake demonstration hosted by more than ten different sake breweries. This event is professional only. Advanced registration is necessary.

Location: The Bryant Park Hotel (Cellar Bar 1F)
40 W. 40th St. (bet. 5th & 6th Aves.), New York, NY 0018
TEL for registration: 201-804-1600
Info. www.bryantparkhotel.com

May 31 and June 4

Sake Tasting: Three KAGATOBI Brands from Ishikawa Prefecture

Fukumitsuya Sake Brewery & SAKAYA

SAKAYA, an East Village liqueur store specializing sake, will present two sake tasting events introducing Kagatobi brand brewed by Fukumitsuya Sake Brewery. Founded in 1625, it has produced superior sake over 380 years. SAKAYA welcomes Junichi Yageta from Fukumitsuya Brewery for the particular events. He will present three lines, Kagatobi Junmai Daiginjo "Ai," Kagatobi "Junmai Ginjo," and Kagatobi "Yamahai Junmai Cho Karakuchi."

Time: May 31 2pm-4pm, June 4 6pm-8pm
Location: 324 E 9th St. (bet. 1st & 2nd Aves.), New York, NY 10003
TEL. 212-505-7253

June 26 and July 28

"Elements of Sake" Classes & Events with Timothy Sullivan

Astor Center

Known as "Sake Samurai" and the person responsible for "UrbanSake.com," Timothy Sullivan devotes himself to promote sake and educate people in the US. He will have lecture & tasting events, "Elements of Sake" in June and July. It deals with every step of the sake production process to show you how master brewers go from rice and water to what the Japanese call "the drink of the gods." They also demystify the various sake classifications to help you find the brews that fit your taste and your budget. Then, they allow you to evaluate and enjoy sake by tasting a variety of sake.

Time: 6.30pm-8.30pm Fee: $95
Location: 399 Lafayette St. (at 4th St.), New York NY 10003
TEL. 212 674-7501 / www.astorcenternyc.com

Happenings

Relax and Revive Your Scalp by Shiatsu Head Spa

Salon Vijin

Salon Vijin currently offers Shiatsu Head Spa (scalp massage) at $30 (reg. $50) until the end of June. Shiatsu Head Spa allows you to relax, burn your stress, and help blood circulation as well as helping skin lift up.

Location: 10 Rockefeller Plaza Concourse, New York, NY 10020
TEL. 212 664-0664

Introducing A la Carte Menu with Seasonal Flavor

Rosanjin Tribeca

Rosanjin Tribeca, famous for its Kyoto style kaiseki, has just introduced an a la carte menu in May. They proudly serve dishes using fresh seasonal ingredients. The menu includes, Hime Abalone (Soft hime abalone, served with cooked sea urchin) and Eggplant & Shrimp An-kake (Cooked eggplant, served with a shrimp powder thick sauce). Kaiseki Course, which is $120 and up, requires reservations.

Location: 141 Duane St. (bet. Church St. & Broadway), New York, NY 10013
TEL. 212-346-0664 / www.rosanjintribeca.com

Next Generation Detergent for Vegetable & Fruit is Now Available

JuneBees

JuneBees has just introduced a new generation detergent, EarthWash JB10 for fruits and vegetables. It is made of 100% natural ingredients such as soybean fatty acid, pine nut fatty acid, etc., therefore it's safe for both humans and the environment. The product employs nano-technology to break the ingredients into smaller particles to make it more effective. EarthWash JB10 can remove 99.9% bacteria and over 98% farm chemicals as well as keep the moisture of fruits and vegetables and maintain freshness.

Info. www.junebees.com
TEL 1-800-567-0514

Grand Opening Campaign, Get Stylish Hair with 20% Off

Yo-C Salon

When you step into the newly opened Yo-C Salon, you get a brand new look Tokyo-Paris-NY hair style from owner/stylist YOSHI. Yoshihide Yonezawa, who has an abundance of experience in Tokyo, Paris and New York, has just opened his hair salon in the East Village. Yo-C salon will help you to find a new image of yourself. It currently offers a 20% discout for first time customers. The promotion excludes Combination (Cut & Color, Cut & Perm) and Cut for Student.

Location: 225 E. 5th St. (bet. 2nd & 3rd Aves), New York, NY 10003
TEL. 212-529-0355
www.yo-csalon.com

Get Free Hair Care Product with a Reservation for Digital Perm

Hisako Salon Chelsea

You get a free hair care product, Silk Therapy, when you make a reservation for digital perms at Hisako Salon Chelsea. Silk Therapy has a moisturizing effect as well as making your hair more glossy. The product offer is limited the first 10 customers.

Location: Hisako Salon Chelsea
183 7th Ave. (bet. 20th & 21st Sts.), New York, NY 10011
TEL. 212-989-2233

The 8th Anniversary Campaign in BBQ house. Get 50% off Sapporo Beer/Sake/Wine

Yakiniku JuJu

A Japanese/ Korean BBQ place in Gramercy, Yakiniku Ju Ju, is now celebrating its 8th anniversary. For the celebration campaign, you get Sapporo beer, sake, and wine at a half price (Sun-Thu 5:30pm-8pm). The campaign lasts until June 19th.

Location: 157 E. 28th St. 2nd Fl. (3rd & Lexington Aves.), New York, NY 10016 / TEL. 212-725-2785

All You Can Eat Yakiniku Platter ($27) is the most popular item.

Two June Specials Reishu (Cold Sake) Fair and Maccha (Green Tea) Sweets Fair

Mitsuwa Marketplace

As summer draws closer, people enjoy more cold sake. From June 6th to 16th, Mitsuwa Marketplace in Edgewater, NJ, presents "Reishu Fair," selecting sake suitable for drinking chilled. From June 20 - 30th, a variety of sweets using maccha are coming to Mitsuwa. Cake, candy, chocolate, rice cracker, etc. This "Maccha Sweets Fair" will absolutely entice your appetite.

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113 / www.mitsuwa.com

Summer Time Sweets from Japan Available for Limited Period

Minamoto Kitchoan

Minamoto Kitchoan, selling traditional Japanese sweets, bring seasonal sweets. Matcha Kuzukiri, this summer. Kuzukiri, arrowroot noodle, is enjoyed in Japan as a summer time treat with its sleek texture and transparent color. This matcha kuzukiri uses highest quality matcha from Uji area, a part of Kyoto, to produce an elegant aroma. The Uji matcha is also used in syrup and it adds a more intense flavor. Matcha Kuzukiri is available only during summer.

Location: 608 Fifth Ave. (at 49th St.), New York, NY 10020
TEL. 212-489-3747

Grand Opening Campaign. Get Free Glass of Draft Beer in New Izakaya

Izakaya Oni

A newly opened Izakaya (Japanese style pub) Izakaya Oni offers a free glass of beer for every customer as Grand Opening campaign. Its huge glass ceiling produces an open atmosphere, which allows you to watch stars while drinking sake and enjoying Japanese Tapas. The campaign lasts until June 15th.

Location: 141 First Ave. (bet. St. Marks Place & 9h St.), New York, NY 10003
****It shares entrance with a ramen place, Ramen Setagaya***
TEL. 212-529-2746

The Monthly Promotion Exclusively to CNY Readers 30% Off for First Timer

Midoma

Beauty salon on the Upper East Side, Midoma, offers special discount service exclusively to Chopsticks New York readers. Mention the ad on page 46 and receive 30% off your first cut with Michael (reg. $175). Or you can receive 30% off MILBON hair treatment when booked with Naoko (reg. $110) by mentioning the ad on page 46. First treatment also includes complimentary blow dry with her.

Location: 439 E. 75th St. (bet. York & 1st Aves.), New York, NY 10021
TEL. 917-432-2667 / www.midoma.com

Learning Digital Media Production in Bilingual Summer Camp

Keio Academy of New York

Keio Academy of New York provides "Japanese English Bilingual Summer Camp 2008," which highlights a digital media production workshop for junior high school students from Japan and the United States. The participants (30 from Japan and 30 from the United States) can learn the techniques of digital media production from professional filmmakers as well as meeting with renowned guest speakers such as John Alpert and Kiyoshi Kurosawa. In addition to producing short films through hands on experience, they have the chance to be exposed to other cultures in a diverse environment. This program includes Japanese language classes and Japanese culture sessions taught by the native Japanese and English teachers of Keio Academy of New York.

Date: July 26 2008 – August 9, 2008
Location: Keio Academy of New York
(3 College Rd., Purchase, NY 10577)
TEL. 646-290-5270
www.keio.edu/summercamp

Cultural Events on "Yokai (Ghost)" "Maid Culture and "Classic Japanese Cinema" Await You

Kinokuniya Bookstore

Kinokuniya New York will host cultural events and a book signing with special guests from Japan. On May 31, the educational presentation, "Yokai (Ghost) Day for Adults" will be held as part of the Mizuki Shigeru concept store display. It's a good chance to know more about unique characteristics of "Yokai" and the backgound of "Yokai World." Another popular subculture event is centering around "Maid Costume Culture." June 7th is set for "Maid Day" and to have panel discussions, Cosplay contest, ant other related events. On June 21, Teruyo Nogami, an Akira Kurosawa's production assistant and author of "Waiting on the Weather" will present her book followed by a book signing. A Japanese cultural icon and renowned actor, Tatsuya Nakadai will also be there with her during the presentation.

Location. 1073 Avenue of Americas (bet. 40th & 41st St.), New York, NY 10018
TEL. 212-869 1700 / www.kinokuniya.com

Summer Tasting Menu Pairing with Sake and Wine

Komegashi Too

Modern Japanese restaurant in Jersey City, NJ, Komegashi Too, is now introducing two Seasonal Tasting Course Menus. One is pairing with sake and the other is with wine. Each tasting menu costs $85 with pairing sake or wine, $65 for food only.

Location. 99 Town Square Place., Jersey City, NJ 07310
TEL. 201-533-8888 / www.komegashi.com

Happenings Feature

Gekkeikan's "Horin" Wins Grand Gold Medal at prestigious Monde Selection

Horin, junmai daiginjo sake produced by Gekkeikan, won the Grand Gold Medal (Spirits & Liqueurs Division) at the world prestigious food competition, Monde Selection 2008. This is the third consecutive year for *Horin* to achieve the award. Honoring this, the Mondo Selection also awarded *Horin* for International High Quality Trophy 2008.

Horin is high quality sake that has an elegant fragrance with a smooth taste. Gekkeikan, the leading sake brewery in Japan, continues to further improve their abilities to brew superior sake after 370 years of success. Gekkeikan enforces sophisticated sake brewing techniques that has been developed over the course of years and utilize the highest quality of ingredients that is available for brewing Horin. The combination of sake brewing techniques and dedication to consumers demand has lead to this conglomerate accomplishment. The award ceremony will be held on June 2, 2008 in Vienna, Austria.

***Horin* is available here:**

[Restaurant]	[Liquor Store]
Tao (New York City)	Mitsuwa (Edgewater, NJ)
Sushi Mike's (Dobbs Ferry)	Shugo (Hartsdale)
Hajime (Harrison)	Crown Wine (New York City)
Ku (Greenwich, CT)	

Info. http://www.gekkeikan.co.jp/english
TEL. 075-623-2040

ADVERTISEMENT

SEAFOOD VIRTUOSO

Mr Chan uses Azuma Foods' spicy-marinated vegetables and superior fresh tuna to make a special summer tartare. For the utmost refreshing cold appetizer he choses fresh avocados for a summer flavor, and the beautiful color of freshness from Azuma Foods' products creates visual beauty and luxurious flavor

Supreme seafood is always in high demand among epicurean New York City, and the epicureans naturally spot restaurants where **Azuma Foods** products contribute. **Bamboo 52**, a sushi fusion restaurant on the Westside of Midtown Manhattan, entertains seafood lovers who look for unconventional ways to enjoy it. *John Greco*, the owner/chef of the restaurant, has very keen eyes for seafood ingredients, because "I am always looking for the best quality." Now that seafood is available anywhere in the world, *Mr. Greco* never compromises with the quality of seafood for his menu. "If there is the best quality of seafood, why not take that?" For his philosophy, Azuma Foods satisfies this New York chef with 25 years of experience.

Two innovative chefs *John Greco* (right) and *Kevin Chan* (left) are inspired by Azuma Foods' products for its quality

Azuma Foods' products are perfect for chefs like *Mr. Greco*. At his restaurant, both chefs and customers all look for great food with the best quality. Preparing Azuma Foods' seafood products for his special dishes for summer, *Mr. Greco* assures that the best quality makes everything great such as color, aroma, flexibility not to mention the flavor. That also opens up more creativity in his cooking, and he spontaneously brings up new cooking ideas.

In the same kitchen, his executive sushi chef *Kevin Chan* also keeps his eyes on Azuma Foods' products. Specializing in sushi, seafood is a key ingredient for him and he has very sharp eyes that detect quality seafood instantly. Both of them are very keen on seafood dishes, and fully approve the quality of Azuma Foods' products and are immediately inspired with new summer dishes.

Mr. Greco first introduces cold mint miso soup with tomatoes and Azuma Foods' calaman beaks. He doesn't hesitate to use the fabulous flavor of the precious calamari beaks, by mincing it and making a broth for the soup. Since Azuma Foods carefully preserves the original flavor from inside, his cold soup's flavor is richer yet milder.

With the same ingredient from Azuma Foods, *Mr. Chan* presents a very different dish. He fries spring rolls with minced calamari beaks mixed with fresh shrimp and mashed potatoes. The outside is beautifully decorated with shredded potatoes. The light crispy flavor matches very well with soothing pineapple flavor in a miso based dipping sauce.

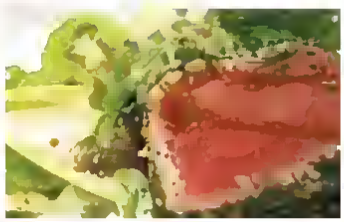
The quality of Azuma Foods' products is demonstrated by the unique fusion dishes that these two innovative cooking maestros produce. In a restaurant crowded with young professionals and seafood gourmands, *Mr. Greco* and *Mr. Chan*'s seafood dishes are gems for the summer.

Bamboo 52 is located at 344 West 52nd Street (bet. 8th & 9th Aves.) New York, NY. Phone: 212-315-2777

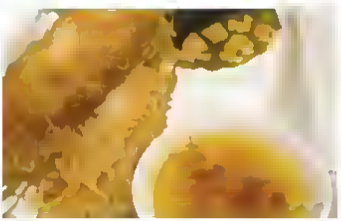
Expand your cooking and presentation horizon!
To learn more about Azuma, visit their informative website **azumafoods.com**, or call their friendly sales representatives in the Northeast office at **(201) 372-1112**.

Azuma Foods International Inc., USA
70 Murray Hill Parkway Suite 130 East Rutherford, NJ 07073

Special pasta salad is topped with Azuma's plum marinated baby octopus, finished with squeezed orange juice



Azuma's premium quality inspires *Mr. Greco* to serve a luxurious piece of superior tuna steak.



Unique spring roll has minced calamari beaks from Azuma mixed with fresh shrimp and mashed potato

7th NEW YORK ASIAN FILM FESTIVAL

JUNE 20 - JULY 6, 2008

at THE IFC CENTER and JAPAN SOCIETY

featuring:
ACCURACY OF DEATH
ADRIFT IN TOKYO
ALWAYS - SUNSET ON THIRD STREET
ALWAYS - SUNSET ON THIRD STREET 2
DAINIPPONJIN
DOG IN A SIDECAR
FINE, TOTALLY FINE
L - CHANGE THE WORLD
SAD VACATION
SUKIYAKI WESTERN DJANGO
UNITED RED army
and much more!
Co-presented with Japan Society's 2nd annual JAPAN CUTS: Festival of New Japanese Film

www.subwaycinema.com

KIRIN IFC CENTER THE KITANO JAPAN SOCIETY

Visit www.subwaycinema.com in late May for complete lineup and schedule information. Advance ticket sales will start June 5th at www.ifccenter.com (for the IFC shows only) and at www.japansociety.org (for Japan Society shows only)